

You will not believe how great you can cook wild game.

RECIPE 91

CIVIL WAR ERA PINK PANCAKES WITH DICED SWEET MEATS



INGREDIENTS

1Lb	Beet
2	Egg Yokes
3/4C	Flour
1/2C	Cream
1/3C	Brandy
1/3C	Sugar
1tsp	Baking Soda
3Tbl	Nutmeg
	Butter

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[www.Vimeo.com/onDemand/
CookingWildGame](http://www.Vimeo.com/onDemand/CookingWildGame)

DICED SWEET MEATS

Apricotes
Dates
Currents
Raisins
Cranberries

Try a recipe several times to adjust the spices to your perfect tastes. Don't let your hard earned game meat go to waste.

Being an author and big game hunting guide, I am a very successful hunter and I thought I was a good cook. After watching our professional chefs cook sensationally tasting wild game, I realized that I was an amateur. I didn't know that I needed to see how it was cooked for me to create mouth watering delicacies from my own wild game. There are some recipes I cook four or five times a year. For those I only need the printed copies, but for the really great wild game feast, there is nothing better than Wild Things Show, cooking wild game DVD's.

Richard McNutt

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You will never believe how wonderful this ancient recipe really tastes. Civil war re-enactor Valerie Marek converts this 1860's gourmet "Made Dish" into an understandable and easy to follow gourmet sweet side dish who's taste could easily double as a dessert.

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P.S. Never heat game meat in a microwave.

Enjoy