

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

RECIPE 93

WILD BOAR N' GLORIOUS SCALLOPED POTATOES



INGREDIENTS

6Tbl Butter
1/4C Flour
1tsp Salt
3Tbl Glorious Garlic
Spice Mix www.iLoveDip.com

1/2tsp Pepper
3C Milk
6C Potatoes
1 Onion
1 1/2C Bacon
3/4C Cheese

Find FREE recipes on
www.WildThingsShow.com
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[www.Vimeo.com/onDemand/
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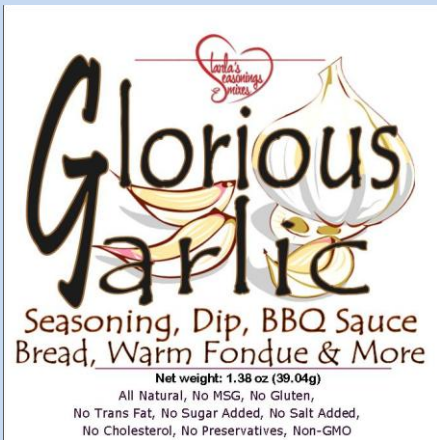
Try a recipe several times to adjust the spices to your perfect tastes. Don't let your hard earned game meat go to waste.

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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This is a very delicious made from scratch scalloped potato with wild boar dinner. Spice Chef Starla Batzko shows how to change this same dish into three different tastes. Try them all to find the one you like best. You will through the chemically induced box mixes away after tasting this meal.

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

Enjoy