

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

## RECIPE 94

### CLASSIC GARDEN VENISON ROAST



#### INGREDIENTS

1 1/2lb Venison Roast/Stew  
1C Beef Broth  
2 Carrots  
1 Onion  
2 Potatoes  
1/4C Taco Seasoning  
1Pkg Onion Soup Mix  
3Tbl Grandma's Garden  
Spice Mix [www.iLoveDip.com](http://www.iLoveDip.com)

Find FREE recipes on  
[www.WildThingsShow.com](http://www.WildThingsShow.com)  
and over 100 episodes at

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



*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 have been 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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**Spice Chef Starla Batzko shows how to create the perfect roast or stew with a pressure cooker in less than 45 minutes from scratch. With several distinct flavors to choose from you won't believe how great you can cook wild game.**

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

**Enjoy**