

Wild game recipes easy to

By Pat Schiefen

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The prospects for having a successful hunt this season seems to be the best they have been in several years. With increased moisture, cover is dense and bird numbers have increased, and deer and antelope should have had plenty to eat.

The following recipes vary according to the game species.

Sweet smoked turkey

1 whole turkey

For each gallon of water, add 1 cup liquid meat tenderizer, 2 cups apple juice, 1/2 cup brown sugar, 1 tablespoon Liquid Smoke (optional), 1 tablespoon black pepper, 1/4 cup soy sauce and 1/4 tablespoon garlic powder.

Dissolve all in hot water. Make one gallon to start with and omit the pepper because it clogs the syringe. Inject the bird all over. Next add the pepper and submerge the bird in the mixture. A five-gallon bucket works well. Make enough to cover the turkey and soak in a refrigerated area for three to four days. Before smoking, air dry for one hour and rub with brown sugar. Smoking time will vary with temperature and size of bird, but between 5 to 8 hours is typical.

Turkey in potato basket

4 1/2 cups frozen shredded hash brown potatoes, thawed

6 tablespoons butter or margarine, melted
1 1/2 teaspoon salt
1/4 teaspoon pepper

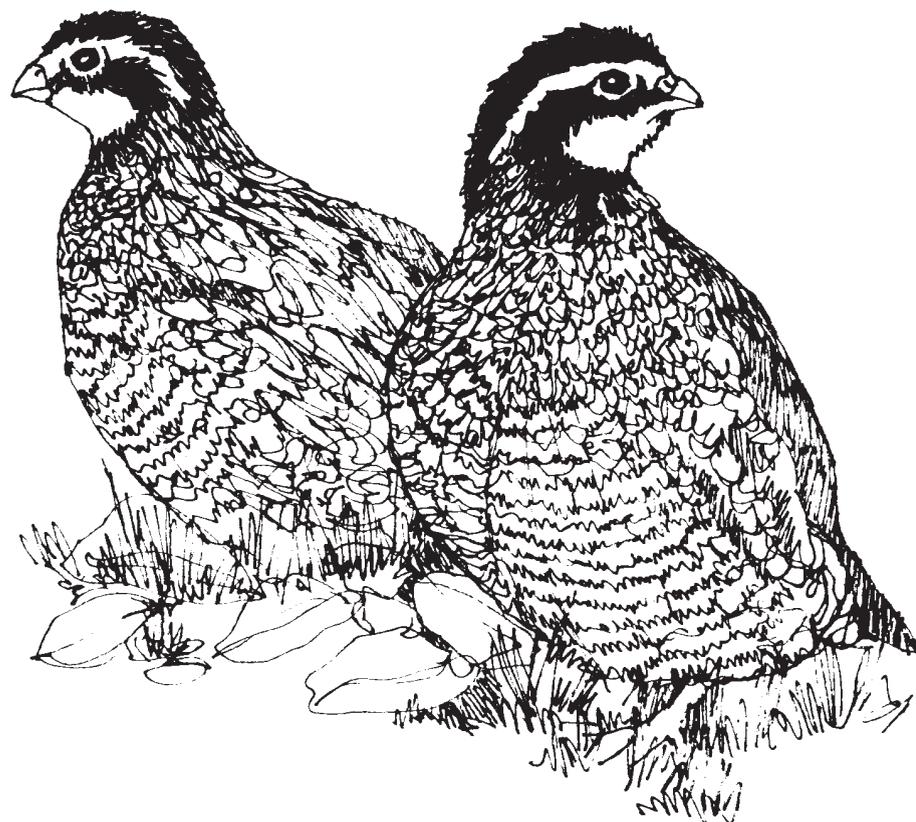
Filling:

1/2 cup chopped onion
1/4 cup butter or margarine
1/4 cup flour
2 teaspoons chicken bouillon granules
1 teaspoon Worcestershire sauce
1/2 teaspoon dried basil
2 cups milk
3 cups cubed turkey
1 cup cheddar cheese
1 cup frozen peas thawed

In a bowl, combine the potatoes, butter, salt and pepper. Press into six greased 10-ounce custard cups. In a saucepan, saute onion in butter. Add flour, bouillon, Worcestershire sauce and basil. Stir in milk. Bring to a boil. Cook and stir for two minutes or until thickened. Add turkey, cheese and peas. Spoon into potato crusts. Bake uncovered at 375 degrees for 30 to 35 minutes or until crust is golden.

Honey baked pheasant

legs and breast of 1 pheasant, skinned
1/2 cup flour
1/2 cup chopped parsley
2 cups honey
1 cup butter
salt and pepper to taste




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Fillet breast and bone the thighs. Cut into pieces about the same thickness. Season the flour with salt and pepper. Dredge the pheasant through the flour. Dust pheasant pieces with onion powder.

Melt 3/4 cup butter in skillet over medium heat. Brown pheasant pieces and place in a lightly oiled 9x13 glass casserole. Sprinkle with parsley.

Add honey and 1/4 cup butter to the skillet. Mix well until butter is melted and then pour over the pheasant (should come about halfway up on the pheasant pieces). Seal the baking dish with aluminum foil and bake 30 minutes at 325 degrees.

Quail chili

one pound of quail
3 pounds dry kidney or pinto beans, cooked or 2 cans beans
16 ounces stewed tomatoes
2 ounces jalapeno sauce
1 large onion, chunked
3 teaspoons garlic powder
1 tablespoon sugar
2 tablespoons chili powder
2 tablespoons cumin
2 teaspoons monosodium glutamate
salt and pepper

Put cooked beans into large pot; add tomatoes, chili powder, cumin, onion, salt, garlic and quail. Simmer 15 minutes to heat thoroughly

Goose and mushrooms

goose
1 onion, sliced
1/2 cup butter or drippings
salt and pepper
2 cups fresh mushrooms, sliced
2-3 sliced onions
2 cups water
1 bay leaf
1 tablespoon sugar
1/8 teaspoon powdered thyme
Wash and quarter goose, brown with onion and baste with fat. Add salt, pepper, water and bay leaf. Cook 1 1/2 hours over low heat. Saute mushrooms, onions, salt and sugar together. Add to goose and continue to cook 30 more minutes. Serve with wild rice.

Sage grilled duck breasts

4 duck breast halves, about 4 to 5 ounces each, from either wild or domestic birds
salt and freshly-ground black pepper
1/4 cup unsalted butter, softened
1 tablespoon fresh sage leaves
1 garlic cloves
chopped additional fresh sage leaves.

Fire up enough charcoal to form a single layer beneath the duck breasts.

Rub breast with salt and pepper under and over the skin.

In a blender, combine butter, sage and garlic. Blend until mixture is smooth. Rub equal portions of the seasoned butter under and over the skin.

When the charcoal is covered with gray ash, place the breasts skin-side down over the hot coals. Grill 4 to 5 minutes, until the skin is well browned and crispy. Turn the breasts over and move them a few inches from the hottest part of the fire, grilling another 2 to 4 minutes for medium rare.

The butter dripping on the coals may cause some flare-ups, so watch the grill carefully.

Let the breasts sit at room temperature for five minutes and then slice on the diagonal, serving some of the crispy skin with each breast. Transfer the slices to a platter or individual plates for serving.

Cranberry venison roast

1 (10 1/2 ounce) can double strength beef broth
1/2 can water
3 teaspoons cream-style horseradish
1/4 teaspoon ground cinnamon

1 (16 ounce) can whole cranberry sauce
1 (3 to 4 pound) venison roast
salt and pepper to taste

Combine the first five ingredients in a medium saucepan. Bring to a boil, stirring constantly. Pour over roast in a slow cooker. Season with salt and pepper. Cook on low for six to eight hours or until the meat is tender. Pass the cooking liquid with the roast.

Marinated antelope leg

4 to 5 pounds of antelope leg roast, boned
1/2 cup olive oil
2 cups red or white wine
juice of 2 lemons
2 teaspoons salt
1 teaspoon black pepper
1 bay leaf
3 garlic cloves minced
2 garlic cloves slivered (more if desired)
Make a marinade with all ingredients except roast and slivered garlic. Soak meat in it for 24 hours, turning several times. Remove meat and drain. Stud with slivers of garlic to taste. Let stand for 1 to 2 hours at room temperature. Roast in 200 degree oven for 8 hours, basting with marinade from time to time. Serve well chilled for a cold buffet.

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