



OHIO DEPARTMENT OF NATURAL RESOURCES

**DIVISION OF WILDLIFE
EMPLOYEES'**

WILD GAME **RECIPES**

PERCH SKILLET SUPPER WITH ORZO **(Chuck Greenwalt)**

1 ½ cup orzo
1 cup minced onions
1 tbsp. minced garlic
1 tsp. olive oil
6 to 10 med. size perch fillets
¾ cup white wine or defatted chicken broth
½ tbsp. salt
½ tsp. red-pepper flakes
½ tsp. dried dill
½ cup minced parsley
½ cup grated Parmesan cheese
Juice from one lemon

Cook orzo in a large pot of boiling water (follow package directions).

Fry perch fillets in olive oil about half way done and place on paper towel to dry. Drain pan of old oil.

In the same pan with 1 tbsp. olive oil, over med.-high heat, cook onions and garlic for 5 min.

Cut perch into small cubes and add to pan.

Cook, stirring, for 5 min.

Add lemon juice, wine, salt, pepper flakes, and dill and bring to boil and cook for 2 – 3 min.

Add cooked orzo, parsley, and Parmesan. Toss well.

(This dish is particularly good the next day, just warm and add lemon juice.)

EVERYDAY BLUEGILLS **(Jim Marshall)**

20 bluegill fillets
1/2 cup catsup
1/2 cup milk
1 heaping tbsp. horseradish
1 egg
dry breading (Drakes, Frying Magic, or other)
vegetable or peanut oil

Lightly beat the egg and mix it with the milk. Soak the bluegill fillets in milk/egg mixture while preparing breading and oil. Pour 1/8 of an inch of oil in electric skillet and heat to 375 degrees. Place breading mixture in a large zipper-style bag. Add 6 or 8 fillets, close top, and shake until fillets are evenly covered. Drop coated fillets in hot oil and cook for 3 to 3 ½ minutes on each side. Continue cooking more fillets. Serve hot with a dipping sauce of the catsup and horseradish. Bluegills may be served as an appetizer or entrée.

FAYETTE COUNTY DEER JERKY **(Randy Miller)**

Slice deer meat into 1/4 inch thick slices

Mix the following ingredients in large bowl:

1/2 bottle of liquid smoke (2 ounces)

3/4 cup of Worcestershire sauce

3/4 cup of soy sauce

1 teaspoon of seasoning salt

1 teaspoon of garlic powder

1 teaspoon of onion powder

1 teaspoon of pepper

1/2 bottle of Tabasco sauce (to taste)

Marinate meat in bowl overnight

Place meat in dehydrator or oven at 125 to 140 degrees for 10 to 12 hours

Cook until meat snaps

Makes 5 pounds

MINI MEATLOAVES **(Vicki Mountz)**

1 1/2 pounds ground venison

1 cup tomato sauce

3/4 cup quick cooking oatmeal

2 egg whites, beaten

1/8 cup chopped green olives

salt and pepper to taste

Heat oven to 350 degrees. Spray cooking oil to coat 3 mini meatloaf pans. In a large bowl, combine all ingredients and mix thoroughly; kneading by hand is the easiest.

Divide the mixture into three equal portions, shape them into loaves and transfer to the baking pans. Bake for 45 minutes.

Greek Artichoke Salsa

1 six-ounce jar of marinated artichoke hearts drained and chopped

1 large fresh tomato, peeled and chopped

1/4 cup feta cheese, crumbled

sprinkling of oregano

salt and pepper to taste

pita bread

Combine the above and set aside. When meatloaves are done, toast pita bread on the oven rack for about five minutes. Serve the meatloaves with artichoke mixture and pita bread.

SAUTEED WALLEYE WITH HERBED BUTTER SAUCE

(Mike Budzik)

Butter (softened)
Fresh dill (chopped)
Fresh parsley (chopped)
Chives or marjoram
Tomato (diced)
Walleye *Add desired coating to fish

Add dill, parsley, and chives (or marjoram) to softened butter. Mix well. Add fresh ground pepper - set mixture aside.

Sauté walleye in butter. Cook 2 minutes per side or until golden brown.

In separate pan, sauté diced tomatoes in their own juices. Once warm, remove tomatoes onto serving dish, leaving tomato juice in pan.

Add butter herb mixture to tomato juice and melt together.

Place walleye onto bed of tomatoes, drizzle herb butter sauce over all. Garnish.

CHEESY SLOPPY JOES

1 1/2 pounds ground venison
1/2 a small onion, diced
2 tablespoons mustard
1 can chicken gumbo soup
salt and pepper to taste
1/2 teaspoon chili powder
1 teaspoon sugar
1/4 pound shredded cheddar (or other) cheese
1/2 cup catsup

Fry venison and onion. Pour off excess grease and add mustard, catsup, soup and spices. Simmer 15 to 20 minutes until thick. Stir in cheese until melted and serve on buns. This dish is even better reheated the next day.

SWEET AND SOUR DUCK

(Steve Gray)

6 duck breast fillets (8 fillets for small ducks such as wood duck or gadwell)
1 C. seasoned flour or box of Drakes batter mix
16 oz. Jar of sweet and sour sauce
1 large green pepper
3 carrots
1 medium onion
1 medium cap of pineapple chunks
Cooking oil

Simmer sweet and sour sauce after adding pineapple chunks and sliced carrots. Cut duck breast fillets into cubes. Look for shot while cutting. Shake duck meat in flour or Drakes mix. Fry the duck in 1-2" of cooking oil until the coating is golden brown. The oil temperature should be 350-375 degrees. Drain the duck on paper towels. Add sliced or cubed green pepper and onion during the last 5 minutes the sauce is simmering. Serve by spooning the sauce over the duck. Goes well with rice. (Tip: Rinse and soak duck for at least 24 hrs. in refrigerator). Serves 4.

MILLION DOLLAR STEW

(Randy Sanders)

1-2 pounds venison
2 cans Campbell's cream of mushroom soup
1 envelope dry Lipton's onion-mushroom soup mix
4-5 skinned & cubed potatoes
¼ cup of water

After removing all fat and tendons, cut venison into slices or chunks (1/2" across grain) and soak in several rinses of fresh water. Drain venison and place in crock-pot. Add cubed potatoes and cover with cream of mushroom soup. Sprinkle dry onion-mushroom soup mix on top and add ¼ cup of water. Cook on low or medium overnight (approximately eight hours) and stir several times while cooking. Venison should fall apart when done. Make enough for the next day because this stew is even better when heated again.

MARINATED GOOSE BREAST

(David P. Scott)

½ Canada Goose Breast (1 side, skinned)
1 cup Red Wine
1 cup Worcestershire Sauce
1 cup Soy Sauce
1-2 tsp. Garlic Powder

Make marinade by mixing equal parts wine, Worcestershire sauce, and soy sauce in a small to medium bowl. Stir in garlic powder. Soak goose breast in marinade for at least 2 hours, turning regularly. Cover bowl while meat is soaking. For longer periods of time, refrigerate marinating meat.

Wrap goose breast in aluminum foil. Heat on a medium-hot gas or charcoal grill until meat is cooked medium (do not overcook!). Slice into thin (1/4-1/2") sections, like serving a London Broil. Best enjoyed when served hot off the grill. Serves 2 hungry Division of Wildlife employees or 3-4 "normal" people.

EGG & CHEESE SOUFFLÉ

(Sally Biancone)

10 slices bread cubed (without crusts)
8 oz. Cheese- cheddar
6 eggs
3 cups milk
6 slices of bacon- fried and crumbled
(or cooked venison sausage, or spinach, whatever)
1/2 tsp. Salt

Place bread cubes in greased 9 X 13 pan. Mix remaining ingredients - pour over bread. Let soak overnight.
Bake at 350 for 45-50 minutes (cover for first 20 min) until set in center.

WILD TURKEY BITES

(Sue Howard)

Cut about one pound of wild turkey breast into 1/2 to 1-inch cubes. Make a mixture of:

1/2 cup flour

1/2 tsp. garlic salt

1/4 tsp. celery salt

1/2 tsp. onion salt

1/2 tsp. dried parsley

1/4 tsp. pepper

Roll the turkey very lightly in the flour mixture -- just barely coat. Fry in hot oil until just browned on all sides. Really good served with a dipping sauce like ranch or blue cheese dressing.

PHEASANT CASSEROLE

6 ounces mini lasagna noodles (cooked according to package directions and drained)

3 cups cooked pheasant, cut in bite-sized pieces.

1 can cream of mushroom or cream of celery soup

1 1/4 cups milk

1 can sliced mushrooms

1 cup shredded cheddar cheese

1 tsp. Minced garlic

1 tsp. Chicken bouillon granules

salt and pepper

1 tbsp. Olive oil

1 cup celery, diced

1 cup green or mixed green and red peppers, chopped

1/2 cup chopped onion

1 cup crushed potato chips, or bread crumbs, or cracked wheat

Heat oven to 350. In a large mixing bowl, combine noodles, pheasant, soup, milk, cheese, mushrooms, garlic, bouillon, salt and pepper. Set aside. Meanwhile, heat olive oil in a skillet and sauté celery, peppers and onion until tender-crisp. Add to the pheasant mixture. Spray a casserole dish with cooking oil and spoon in the mixture. Sprinkle the top with crushed chips, bread crumbs, or cracked wheat. Bake for about 1/2 hour.

TEXAS SNAKEBITE CHILI

(Pat Mayes)

2 pounds ground venison
1 - 14.5 oz can of Diced Tomatoes or 1 cup fresh diced tomatoes
1 15 oz can Tomato Sauce (thick and zesty kind the best)
1/2 cup chili pepper
1/2 tbsp. Paprika
1/2 tbsp. comino (cumin) - a ground spice
1/2 tbsp. oregano - ground finely
1/2 tbsp. salt
1/2 tbsp. dried onion flakes or 1/4 cup finely chopped fresh onion
1/2 tbsp. garlic powder (or to taste)
2 tsp. of red pepper (1/2 tbsp. if you want to fire it up!)
2 tbsp. of masa flour
1/4 cup warm water
1 - 15 oz can of pinto beans (if desired)

Brown venison, drain off fat. Add all ingredients except last three. Cook for 30 minutes, stir occasionally. Stir masa and water together to make thick, flowable mixture. Add to chili and stir. Add beans if desired. Simmer another 30 minutes. While cooking, add more water or sauce as needed to consistency desired.

Enjoy with a sprinkle of Monterey jack cheese, a warm tortilla and a very cold Cerveza.

GOOSE AND SAUERKRAUT

(Steve Gray)

Goose breast fillets from one goose
1 32-oz. Jar or can of sauerkraut
4 slices of bacon

Rinse and soak the breast fillets in water for at least 24 hours in the refrigerator. Place fillets in a deep baking dish or roaster. Cover the goose with the sauerkraut. Top off by placing bacon on top of the sauerkraut. Cover and bake at 350 degrees for 90 minutes. Serves 4.

BEER BATTERED FISH

(Phil Hillman)

Beat 2 eggs and add one can of beer. For the dry mix use a 1:1 ratio of Jiffy Corn Muffin Mix and Frying Magic. Deep-fat fry the fish using olive oil or corn oil. The dry mix can also be seasoned with salt and pepper if desired.

CHEESY WALLEYE CHOWDER

(Sally Biancone)

2 lb. fresh walleye fillets, cut into 2" pieces
4 C. cubed potatoes
6 slices bacon
1 C. chopped onion
2 C. shredded cheddar cheese
Salt, pepper to taste
4 cups White Sauce (see below)

Cook bacon until crisp. Drain and crumble, reserve drippings. Cook onion in drippings. Set aside.

White Sauce:

4 tbsp. butter
4 tbsp. flour
1 tsp. Salt
4 C. milk

Melt butter in sauce pan over low heat – blend in flour, salt and white pepper. Add milk all at once – cook quickly, stirring constantly til mixture thickens and bubbles. (do not scorch) Add bacon and onion to white sauce. Turn down heat to simmer, stirring occasionally until ready to add ingredients below.

Cook potatoes in water for 5 mins. Add walleye, salt /pepper. Simmer covered for 10-12 min. Drain. Add potatoes and fish to white sauce. Stir to blend, simmer 5-10 minutes. Add cheese, stir to melt cheese. Serve and enjoy!

BAKED WILD RABBIT

(Jan Gross)

1 skinned rabbit
vegetable shortening
seasoned salt

Dry rabbit thoroughly, rub with vegetable shortening, and place in baking dish. (If desired, dot with chunks of shortening for added moisture.) Sprinkle liberally with seasoned salt. Cover dish tightly with aluminum foil to seal in moisture. Bake at 325 degrees for about 2½ to 3 hours, or until tender. This simple dish goes very well when served with a baked potato and salad.

VENISON POT ROAST **(Vicki Mountz)**

1/3 cup flour
1/2 tsp. marjoram leaves
1/2 tsp. thyme
1/2 tsp. garlic salt
1/4 tsp. pepper
2 1/2 to 3-pound venison roast
1 can French onion soup
1/2 cup coffee
3 tbs. cooking oil
1 rutabaga, peeled and cut in bite-size chunks
4 small turnips, cut up
2 parsnips, peeled and cut up
carrots, cut up, as many as you like
2 or 3 stalks of celery, cut up
2 medium onions, quartered

Preheat oven to 350 degrees. Combine first five ingredients in a large plastic bag and mix. Add the roast and shake to coat. Brown the roast on all sides in cooking oil in a Dutch oven. Add the rest of the flour mixture, the soup and the coffee and stir until smooth and bubbly. Cover and bake for 1 to 1 1/2 hours. Add the vegetables and return to oven. Bake for another 1 to 1 1/2 hours, until meat and vegetables are tender.

HOT & SWEET JERKY **(Jerry Meyer)**

10 pounds deer meat
2 cups chopped onions
2 cups brown sugar
1 cup red wine vinegar
1 cup catsup
4 quarts cold water
2 tsp. Mesquite smoke flavor
3 tsp. curing salt
2 tsp. garlic powder
9 tbsp. salt
2 tbsp. chili powder
3 tbsp. black pepper
3 tbsp. cayenne pepper
2 tbsp. ground yellow mustard seed

Grind the meat. Mix all other ingredients and then stir them in to the ground venison. Using a jerky shooter, form strips of meat on the shelves of a food dehydrator. (Dehydrating time depends on type and size of dehydrator, see instructions that came with your model). Store dried jerky in freezer until ready to consume.

GOLDEN VENISON SUPREME

(Randy Sanders)

1 pound venison tenderloin or loin
2 cans Campbell's golden mushroom soup
1 hand beaten egg
¾ cup milk
1 teaspoon garlic salt
1 teaspoon pepper
1 cup of flour
½ stick butter
¼ cup olive oil
¼ cup water

After removing all fat and tendons, cut venison into ½" slices (across grain) and soak in several rinses of fresh water.

Drain venison and place (or dip) in mixture of milk, egg, garlic salt, and pepper for 15-20 minutes. Heat butter and oil in a large skillet.

Drain venison (but do not wash) and place in bag with flour. Shake to coat venison and fry pieces in skillet to a golden brown coating on both sides. Preheat oven to 375 ° F. Place venison pieces flat (one layer thick) in a glass oven pan. Mix soup with pan drippings and cover venison. Add water, cover and bake 1 hour. Serve with mashed potatoes or rice.

WHITE TURKEY CHILI

(Sally Biancone)

1 pound boneless, skinned wild turkey, cut in 1/2 inch cubes
1 medium onion, chopped
1 1/2 tsp. garlic powder
1 tbsp. vegetable oil
2 cans (15 1/5-ounce each) great northern beans, rinsed and drained
1 can chicken broth
2 cans chopped green chilies (4 ounce each)
1 tsp. salt
1 tsp. ground cumin
1 tsp. dried oregano
1/2 tsp. pepper
chili powder, paprika, allspice to taste
1 cup sour cream
1/2 cup heavy cream

Saute turkey breast with onion and garlic powder in oil until the turkey is no longer pink. Add beans, broth, chilies and seasonings. Bring to a boil. Reduce the heat and simmer for about 30 minutes, uncovered. Remove from the heat and stir in sour cream and cream. Serve immediately.

PANFISH CHOWDER

(Vicki Mountz)

4 slices bacon
1/2 cup chopped onion
1/2 cup diced carrots
1/2 cup chopped celery
1 pound yellow perch (or other fish) cut in 1-inch chunks
1 can cooked potatoes, diced
1 cup water
salt
pepper
1 cup milk
1 can creamed corn
Makes 4 servings

Cook the bacon and reserve two tablespoons of bacon drippings. Place the bacon drippings in a large pan that has a cover. Add onion, carrot and celery to the pan and cook for about 5 minutes, stirring constantly. Stir in the fish, potatoes, water, salt and pepper. Bring to a boil, then reduce heat and simmer, covered for about 10 minutes. Blend in the milk and the corn. Stir and heat - do not boil - until heated through. Sprinkle each serving with the crumbled bacon.

GRILLED VENISON STEAKS

(Lisa Smith)

Venison Steaks
1/2 cup Heinz 57 Sauce
1/4 cup honey
garlic salt, black pepper

Season venison steaks with garlic salt and black pepper (to taste). Mix 1/2 cup Heinz 57 sauce with 1/4 cup honey. Spread over both sides of steak. Broil at 425 for approximately 20 minutes (or to level of doneness you prefer). Turn once and brush with sauce again. Serve with favorite side dish(es). You can also heat leftover sauce to serve at the table.

VENISON STUFFED GREEN PEPPERS

(Vicki Ervin)

4 or 5 green peppers
1/2 to 3/4 pound of ground venison
1 medium onion
1 tablespoon minced garlic
1/2 teaspoon salt
1/2 teaspoon black pepper
1/2 cup rice
1 tablespoon Worcestershire sauce
1 cup shredded mozzarella cheese
1 can sloppy joe sauce (26.5 oz)
1 can diced tomatoes (14.5 oz)
1 can mushrooms (4 oz)

Cut the top off of the green peppers and clean out the seeds inside, set aside. Mix venison, onion, garlic, salt, pepper, rice, Worcestershire sauce, and 1/2 cup of mozzarella cheese. Add 1/2 can of sloppy joe sauce and 1/2 can of diced tomatoes to venison and mix. Fill the green peppers with the mixture and place green peppers in the crockpot. Mix together the remaining sloppy joe sauce, diced tomatoes and mushrooms and pour over the peppers in the crockpot. Cook the peppers on low for 6 to 8 hours or on high for 4 to 5 hours. Once the peppers are ready to serve, drizzle with the remainder of the mozzarella cheese. Voila!

VENISON SAUSAGE BREAKFAST PIE

(Sally Biancone)

1/2 pound venison sausage
1/2 pound breakfast sausage (spicy is good)
1 tbsp. butter
1 pound fresh mushrooms, sliced
1/2 cup chopped onion
4 eggs, beaten
1/2 pound Monterey Jack cheese, shredded
1 cup heavy cream
salt and pepper
2 9-inch pie shells, baked

Pre-heat oven to 350 degrees. Melt butter in a large frying pan and saute the mushrooms and onions for about 5 minutes. Drain and put aside. Brown the sausage mixture and set aside. Mix the sausage, mushrooms, onions, cheese, beaten eggs, cream, and salt and pepper. Spread evenly into the pie shells and bake for about 30 minutes. Place foil around the edge of the pie shells if they become too brown. A great recipe to eat one just out of the oven, and cool one to wrap in foil and put in the freezer for a later date.

WILD TURKEY WITH MOREL MUSHROOMS **(Vicki Mountz)**

Slice the turkey in small pieces and roll in a mixture of flour, salt and pepper. You can use wild or domestic turkey. Saute the turkey slices in a mixture of butter and olive oil. Brown them lightly then add about 1 cup of chopped onion and the morels. Lower the heat to medium low, cover and continue to saute for about 20 minutes, stirring occasionally. Lower the heat to simmer and pour about a cup of light cream in; stir and simmer until heated through and thickened slightly.

VENISON STROGANOFF **(Carol Wells)**

Original

1 pound venison steak or roast
butter
minced garlic
small onion, chopped
portabella mushrooms, sliced
1 can cream of mushroom soup

whole milk

8 ounces sour cream

wide egg noodles or rice, cooked whole wheat noodles or brown rice, cooked

Low Fat

1 pound venison
olive oil
minced garlic
small onion, chopped
portabella mushrooms, chopped
1 can 99% fat free cream of mushroom soup
skim or 1% milk
8 ounces fat free sour cream

Slice venison into strips about 1/4 inch thick. Melt butter or oil in a large skillet over medium heat, melt butter or oil. Add venison, onion, garlic and chopped mushrooms. Cook until meat is thoroughly cooked and vegetables are tender. In a bowl, whisk together cream of mushroom soup, sour cream, and milk (equal to or slightly less than the mushroom soup can). Pour over ingredients in skillet and heat until sauce is hot and bubbly. Serve over noodles or rice.

MARINADE FOR VENISON/BEEF/CHICKEN/PORK **(Ron Schaefer)**

1/4 cup vegetable oil
1/2 cup catsup
1/2 cup burgundy
2 Tbsp. Red wine vinegar
1/2 tsp. Salt
1/2 tsp. Pepper
1/2 tsp. Garlic Powder
1/2 tsp. Dry Mustard
1/2 tsp. Celery Salt
1/2 tsp. Chili Powder

Marinate meat for 12-24 hours. Baste while grilling.

WALLEYE CHOWDER

(Gene Emond)

1 pound walleye fillets, cut into 3/4 inch pieces
(any other firm or smoked white fish will work)
6-8 oz. piece of salt pork
1 3/4 cups chopped onion
1 1/2 cup chopped celery
1 teaspoon dried thyme
1/2 cup crushed saltine crackers
1 1/2 pounds potatoes, peeled, cut into 1/2 inch pieces
2 cups bottled clam juice (or-chicken stock)
1 1/2 cup half and half
1/2 cup whipping cream (or 1/2 cup more half and half)
1/4 cup chopped fresh dill (or dried dill to taste)

Stir salt pork in heavy dutch oven or medium stock pot on medium to low heat about 20 minute until rendered. Discard pieces. Add chopped onion, celery and thyme, simmer until golden brown. Add finely crushed crackers and stir 3 minutes or until browned. Add clam juice or chicken stock, potatoes and bring to boil. Reduce heat and simmer about 15 minutes or until potatoes are tender. Add walleye and simmer for another 5 minutes or until cooked through. Add half and half and cream and let simmer another 5 minutes. Do not boil. Mix in dill. Season with salt and pepper to taste. Serves 6.

GRILLED WILD TURKEY BREAST FILETS

(Phil King)

Breast halves from one wild turkey
2/3 cup soy sauce
1cup brown sugar
1/4 cup lemon juice
1/3 cup honey or maple syrup
1 tsp. minced garlic
Lawrey's seasoning salt
Adolph's meat tenderizer

Cut breast meat into 1/2 inch thick filets.

Combine soy sauce, brown sugar, lemon juice, honey and garlic in mixing bowl and stir. Sprinkle filets with Lawrey's salt and Adolph's tenderizer. Place filets in the mixture and let marinate for 24 hours while refrigerated. Grill 10 minutes per side.

CHIEF'S FAVORITE WILD FRUIT SALAD **(Pat Mayes)**

A very quick, colorful and easy treat for those office celebrations!

1 – 15 oz can of Chunky Mixed Fruit Lite
1 wild banana
1 pint fresh strawberries
1/2 pint fresh blueberries
1 crisp wild apple
1 wild kiwi, peeled
1 can mandarin oranges
Handful of seedless grapes (green or red or both)
1 cup wild orange juice

Open cans of fruit, drain off juices. Pour in bowl. Wash and cut up banana, kiwi and apple. Wash other fruits and place all in the bowl. Pour in cold orange juice. Serve chilled. Add other fresh fruit in season.

HASH BROWN VENISON QUICHE **(Kendra Wecker)**

5 cups frozen loose-packed shredded potatoes, thawed
1/4 cup butter, melted
1 cup cooked ground venison
1 cup shredded cheddar cheese
3 eggs
3/4 cup milk
1/2 tsp. salt
1/2 tsp. pepper

Press the hash browns between paper towels to remove excess moisture then press them into the bottom and up the sides of an ungreased 9-inch pie plate. Drizzle with butter. Bake at 425 for 25 minutes. Combine the venison, cheese, and onion; spoon over the crust. In a small bowl, beat the eggs, milk, salt and pepper. Pour over all. Reduce heat to 350; bake for 25 to 30 minutes or until a knife inserted near the center comes out clean. Allow to stand for 10 minutes before cutting. Yields 6 servings.

WILD TURKEY ENCHILADAS

(Jen Dennison)

8 ounces shredded cheese (Monterey Jack/cheddar mixture)
8 ounces sour cream
1 medium sized jar salsa
8 ounces shredded cooked turkey (or cooked ground venison or other)
6 or 8 large soft tortillas

Combine half the sour cream, half the salsa, and half the cheese with the meat in a large bowl. Stir well. Spoon the mixture into tortillas, fold each of the four sides in to seal, and place folded side down in an oblong baking dish. Pour the remaining salsa over the top, sprinkle with the remaining cheese over the top and bake at 350 degrees for 15 to 20 minutes, until the cheese is melted evenly. Serve with the remainder of the sour cream. A quick, easy and delicious meal.

SWEET AND SOUR PHEASANT

Pheasant, cut in bite-sized chunks
Flour seasoned with salt

Put flour in a plastic bag and season with salt. Add pheasant and shake to coat. Fry the pieces in hot oil in a wok or large skillet. As the pheasant browns, remove the pieces to a paper towel covered plate to drain.

Stir fry your favorite vegetables in hot oil. Use a variety such as broccoli, carrots, onions, green and red peppers, water chestnuts or others. While the vegetables are cooking to tender-crisp, mix:

2 tbsp. Soy sauce
2 tbsp. sugar
2 tbsp. vinegar
2 tbsp. catsup
2 tbsp. white wine
3/4 cup water
2 tbsp. corn starch

It is easiest to place all ingredients in a jar and shake until well mixed. When the vegetables are done almost to your liking, add the sauce and the pheasant and stir and cook until the sauce has thickened and the meat is heated through. Serve with rice.

PAN FRIED PERCH

Place perch fillets in a bowl of iced water. Make a dredging mixture by mixing 2/3 flour to 1/3 corn meal. Heat about half an inch of cooking oil in a large deep skillet until a drop of water added to the skillet sizzles. Put flour mixture in a flat pan or on a plate. Dredge fillets in the flour mixture and fry until nicely golden, turning once. This is a good recipe for people who like a very light coating of batter.

GRILLED DOVE **(Sally Biancone)**

Dove breasts (4 per person)
Teriyaki sauce
Water chestnuts, sliced
Strips of bacon, cut in half

Marinate dove in teriyaki sauce overnight. Place water chestnuts on top of dove breast, wrap in 1/2 slice of bacon and hold together with a toothpick. Put on low heat on the BBQ grill and close lid. Turn about every 5 minutes and cook for about 20 minutes, until bacon is browned.

VENISON GRAVY ON BISQUITS

1 pound ground venison
1 can mushrooms (4-ounce)
1 can cream of mushroom soup
1 can milk
salt and pepper to taste

Brown the venison in a large fry pan. Add mushrooms and cook for a few minutes. Add mushroom soup and milk and stir and cook until smooth and hot. Salt and pepper to taste and serve over hot bisquits.

PHEASANT/CHEDDAR SOUP **(Vicki Mountz)**

1 pheasant
1/2 cup diced onion
1/2 cup diced celery
1/4 cup butter
1/3 cup flour
salt and pepper
3 cups milk
1 10-ounce package frozen chopped spinach, thawed and drained
2 cups shredded cheddar cheese

Simmer pheasant in a large covered pan for about 1 1/2 hours. Remove from and take meat from the bones. Save about 1 1/2 cups of the cooking liquid. Saute onion and celery in butter until tender. Stir in flour, salt and pepper. Add the milk and cooking broth, and cook and stir until it thickens and is bubbly. Stir in spinach and pheasant and cook until well heated. Stir in the cheese and stir until the cheese has melted.

SALMON PARMESAN

1 1/2 pounds salmon fillets (preferably skin on)
1/2 cup French dressing
2 tbsp. lemon juice
1/4 tsp. Salt
1 small can french-fried onions
1/4 cup grated parmesan cheese

Preheat oven to 350 degrees. Wash the fillets and cut in serving size pieces, then place in a shallow dish. Mix the dressing, lemon juice and salt. Pour the sauce over the fish and let stand in refrigerator for at least an hour, turning once. Remove the fish from the sauce and place in a greased shallow baking dish. Crush the french-fried onions and mix with the parmesan then sprinkle over the fish. Bake for 25 - 30 minutes or until fish flakes easily with a fork.

VENISON SHISH-KABOBS (Sue Howard)

2 lb. venison, cut into chunks
Italian Dressing
1 can pineapple chunks
12 cherry tomatoes
1 large onion, cut up into chunks
1 green pepper, cut up into chunks
1 lb. whole mushrooms

Marinate venison chunks overnight in Italian dressing. Put meat and remaining ingredients onto skewers.

Grill for 20 min. or so turning often until done to your preference.

DOVE POPPERS

Dove breasts (4 per person)
Chunks of pineapple, green chille or jalapeno pepper and mushrooms
Teriaki sauce
strips of bacon, cut in half

Place chunks of pepper, pineapple or mushroom between dove breast sections, wrap in 1/2 slice or bacon and hold together with a toothpick. Place on a plate and shake teriaki sauce over them. Put on low heat on the BBQ grill and close lid. Turn about every 5 minutes and cook for about 20 minutes, until bacon is browned.

BAKED WOODCOCK

2 tbsp. olive oil
4 woodcock breasts, boned and split
1 cup sliced green and red pepper
1 cup sliced onions
1 can mushrooms
1/2 cup chicken broth
1/4 cup dry white wine
3 tbsp. currant jelly
1 tbsp. cornstarch mixed with 1 tbsp. water
salt and pepper to taste

Heat the olive oil in a large non-stick skillet. Add the woodcock and cook about 5 minutes, until meat is browned, turning occasionally. Add the remaining ingredients and cook for another 5 minutes, until mixture is thickened, stirring frequently. Serve over wild rice.

CAJUN CATFISH WITH SHRIMP AND RED BELL PEPPER

Two to four catfish fillets (between 4-6 ounces each)
Eight to 12, medium to small shrimp, peeled and deveined
One red bell pepper, julienned
Cajun spice (available in most grocery stores)
1 T olive oil
1 T peanut oil
Your favorite rice
Fresh chopped parsley for garnish (if desired)

Prepare rice before starting catfish – this dish comes together quickly.

Place oil in pan or electric skillet over medium high heat.
Sprinkle Cajun seasoning to taste on filets (do not dredge).
When oil is hot place filets in pan, adjust heat as necessary.
Cook 3-4 minutes then turn. Add shrimp and peppers about one minute after flipping.
Cook another 3-4 minutes, making sure not too over cook the shrimp. Remove pan from heat.
Spoon rice onto middle of the plate then place catfish on the rice followed by shrimp and bell peppers.
Garnish with chopped parsley.

SEASONED WALLEYE

(Vicki Mountz)

3/4 pounds walleye fillets
1/2 cup milk
1 egg, beaten
1 tablespoon water
1 cup crushed Italian seasoned croutons
2 tablespoons margarine or butter
2 tablespoons peanut oil

Place fish in a small bowl with milk. Stir to coat and place in refrigerator for 30 minutes. In another bowl mix egg and water. Drain milk and add egg wash to the fillets. Chill for 15 minutes then drain and dredge the fillets in the crushed croutons. Fry the fillets in oil/butter mixture at a medium heat for three - four minutes (or until golden), turning once.

RABBIT OR SQUIRREL WITH NOODLES

(Gene Emond)

One rabbit or squirrel quartered
Bay leaf
Small onion halved
Peppercorns
Salt
2 cans cream of mushroom soup
Half cup milk
Egg noodles or any wide noodle

Fill Dutch oven or medium stock pot with first five ingredients and cover with cold water. Bring to boil, turn heat to low and simmer for 40 minutes until fork tender. Drain, cool meat and remove from bone. Replace meat in Dutch oven with mushroom soup, noodles and milk. Simmer on low for 20 minutes or until noodles are done. Add more milk or water if too dry. Serve with chopped parsley or chives. Serves 4.

WILD MUSHROOM SOUP

(Cindy Bishop)

In Memory of Mom

- 2 C. of mushrooms or more
- 1 large onion
- 2 C mashed potatoes (not dry potatoes)
- 1 pint sour cream
- 5 C milk
- 2 TB butter
- 1 TB garlic salt
- 1 tsp. Pepper

Find mushrooms, Shaggy Manes or Oyster mushrooms. (Can be found in early spring or early fall). Clean under water and squeeze water out of the mushrooms. Remove stems and dice up onion. Slice mushrooms thin. Heat butter in large pot over med-high heat, stir in mushrooms and onion. Reduce to medium heat. Cook uncovered for 5 minutes, stir gently. Stir in milk, heat until you see steam, do not bring to boil. Stir in mashed potatoes and seasoning. Remove from heat, stir in sour cream. Pour in bowl, sprinkle with shredded mozzarella cheese if desired.

NOTE: Only pick mushrooms that you know! Oyster mushrooms can be bought in stores, but not Shaggy Manes. When you pick Shaggy Manes mushrooms they have to be cooked quickly before the cap turns to ink, and I mean quickly.

Enjoy!

MOMMY'S RABBIT NUGGETS

(No Bones, No Shot, No Fur)

Cindy Bishop

INGREDIENTS:

- 1 rabbit
- 1 stick of real butter
- 1 cup of Bisquick
- 1 tsp. garlic salt
- 1 tsp. dried oregano
- 1 tsp. Italian seasonings

DIRECTIONS:

Field dress one rabbit (soak in salted water 1 hr.). Cut all meat off the bone, don't forget the back loin. Cut into cube pieces as best as you can.

Mix meat with Bisquick & seasoning. In skillet, heat butter two tablespoons (medium-high temp.) then add meat. Add butter as needed. Cook until golden brown. Place on dinner plate and try to keep the kids away.

Eat all by itself, over rice or add brown gravy with rabbit and serve over biscuits.

RICHLAND COUNTY SQUIRREL

(Cindy Bishop)

INGREDIENTS:

1 – 4 Squirrels
2 cups Bisquick flour or all-purpose flour
1 tsp. Salt or garlic salt
1 tsp. Pepper or chili pepper
1 tsp. Paprika
1 stick of real butter
1 to 2 jars of beef gravy

DIRECTIONS:

Dress and clean squirrels. Wash in several waters and dry. Cut into serving portions. Combine flour, salt, pepper & paprika in shaking bag. Place squirrel in the bag, and shake. (Kids like to help with this part.)

Heat 2 tablespoons of butter in skillet, then add squirrel; brown on both sides. Add butter as needed.

Pour ½ jar of gravy into a casserole dish.

Add the squirrel and pour the remaining gravy over squirrel.

Cover the casserole with aluminum foil and bake at 350 for 45 minutes to one hour

Remove foil, bake 15 more minutes or until meat is falling off the bone.

If you like stuffed squirrel, just keep the squirrel whole, brown squirrel in butter, then stuff squirrel with your favorite dressing mix. Place in casserole dish and follow the recipe above.

BUTCHERING TIP

In reference to the cook book recipes I would like to submit the following. It's not a recipe per say but a butchering suggestion. I like to butcher my own harvested venison. My secret is in the preparation of the butcher block. First, I clean it with a pot of boiling water poured directly on to the cutting surface. (Be extremely careful when handling the scalding water. I have a large sink and I put the whole butcher block leaning inside and let the water run off). I then wipe it off with paper towels to remove any debris.

I then lightly sand the surface with 100 to 120 grit sandpaper to resurface the area.

Dust off the surface. After this I again rinse with boiling water to re-open the grain.

Towel off again and let stand just until the surface is visibly dry. With the wood still warm, I take a fresh clove of garlic, cut it and vigorously work it into the grain of the wood squeezing out the juices and allowing it to penetrate the grain. I will also take the side of my knife and break down the cloves onto the cutting surface. If you like the taste of garlic in every cut of meat this works great.

Happy Butchering.

Goose/Duck Fahitas **(Vicki Ervin)**

2 goose breasts or four duck breasts
1 box of frozen red, green and yellow peppers
1 red onion
1 fahitas spices / seasoning packets
1 pack medium sized flour tortillas
salsa
sour cream
tomato
cilantro
guacamole
shredded cheese
toothpicks

Cut goose or duck breasts into thin strips. Place in a skillet with a small amount of hot oil, cook thoroughly. Add fahita seasoning packet to goose. At the same time in another skillet sauté the frozen peppers with chopped red onion. Cook until tender. When both pepper and meat are done, place flour tortillas in microwave for 20 to 30 seconds. This will warm the tortillas and allow them to separate easier. Take out one tortilla and add meat, peppers, shredded cheese, salsa, sour cream, guacamole, etc. Wrap the fixings inside the tortilla and use a toothpick through the middle to hold it together. Accompany with Spanish rice and refried beans.

Crockpot Pizza **(Vicki Ervin)**

Nonstick cooking spray
1 1/2 - 2 pounds ground venison
1 box of pasta (rotini or twists), cooked
1 medium onion
1 tablespoon olive oil
1 tablespoon minced garlic
salt and pepper
2 can of mushrooms, sliced
minced garlic
2 large can pizza sauce (28 to 30 oz, total)
package of pepperoni slices (50 slices or so)
2 cups of shredded mozzarella cheese
2 cups of shredded provolone cheese
1 cup grated parmesan cheese

Chop onion and place in small zip lock baggie with 1 tablespoon olive oil and 1 tablespoon minced garlic (and some salt and pepper), let marinate overnight. The next day, add onion marinate and ground venison to skillet, cook thoroughly. Cook pasta according to package directions. Coat crockpot with non-stick cooking spray. Place two

or three tablespoons of pizza sauce in bottom of crockpot. Add remaining sauce to browned venison in skillet, mix and take off burner. Layer ingredients from bottom to top in this order:

1/3 of the pasta

1/3 of the venison / pizza sauce mixture

1/3 of the mushrooms

1/3 of the provolone cheese

1/3 of the mozzarella cheese

1/3 of the parmesan cheese

1/3 of the pepperoni

Do this three times. Cook for 4 hours on High or 6 to 7 hours on low.