

Game meat makes a great meal

By **Pat Schiefen**

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After a successful hunt, it's time for the cook to try out your favorite recipe.

Wild meat can be prepared in many ways. One important thing to remember is not to overcook the meat.

These recipes were found on the Internet:

Pheasant Bleu Cheese Poppers

Adam Trevino

12 whole jalepeno peppers, seeded
1 cooked and shredded pheasant, breast and thigh
bacon bits (preferably real)
crumbled bleu cheese

Mix together the shredded meat, bacon bits and bleu cheese.

Stuff the peppers with mixture.

Stand the pepper's up in a baking dish and bake at 325 degrees for 30 minutes or until tops are browned.

Cool and serve.

Pheasant Rice Bake

Kevin of Blackhills Outdoor Gear

1 pheasant, cut into serving pieces
1 package dry onion soup mix
1 1/2 cups minute rice
1 can cream of chicken or cream of mushroom soup

1 cup milk
1 can French fried onions or fresh onion slices

Sprinkle dry soup mix into a greased two quart casserole dish.

Sprinkle the rice on top.

Place pleasant pieces on top of the rice.

Mix soup with the milk. Pour the mixture over the pheasant.

Cover and bake at 350 degrees for 1 1/4 hours.

Uncover , and sprinkle on the onions and cook for another 15 minutes.

Goose in a Bag

1 large goose, cleaned
Garlic powder, salt and pepper to taste.
1 medium onion
1 rib celery
1 medium applesauce
1 stem fresh parsley
2 tablespoons flour
1 (10 1/2 ounce) can beef bouillon
1 cup red wine

Sprinkle cavity of bird with garlic powder, salt and pepper. Cut onion, celery and apple in quarters and stuff into cavity. Add stem of parsley.

Put flour in a commercial browning bag and

shake.

Put goose into the bag and carefully pour bouillon and red wine over goose. Twist end of bag lightly and secure according to directions on package.

Important: puncture top of browning bag with six slits.

Place in preheated 350 degree oven. Roast for 2 to 2 1/2 hours.

Remove goose from bag carefully. Pour drippings into pan and thicken with a little flour-and-water paste if you want.

Serve over rice.

Ducks may be cooked the same way.

Easy Crocked Bunny

2- to 5-pound rabbit
cream of chicken and mushroom soup
1/4 cup water, wine or beer
package of fresh whole button mushrooms.

Place rabbit into a crock pot. Add soup and liquid. After rinsing and quartering mushrooms, put them into the pot. Cook for about seven hours. Serve.

(You can substitute tough meats like older rabbits, jack rabbits or old stew hen.) If internal organs have wrinkles, indentation, off-color spots and odd bumps, it is a sign of disease. Throw it out.

Lemon-Pepper Antelope

4 antelope steaks
1/4 cup lemon pepper
1 tablespoon garlic powder
1 tablespoon salt
lemon juice
4 paper towels for each steak

Soak the paper towels with lemon juice and apply two to a side of each steak. Let set in the refrigerator for 30 minutes. Mix the seasonings and sprinkle of each side of the steak. Cook steaks in a frying pan between low and medium until browned on each side.

Corned Venison

4- to 5-pound venison roast
4 cups water
1 cup pickling salt
1 tablespoon pickling spice mix
9 onion (optional)

Put all the ingredients except the meat into a large non-metallic container. It can be done right in a crock pot.

Marinate meat in the dish with spices in the refrigerator for 48 hours. Turn at least once.

Dump marinate and fill crockpot with fresh cool water. Add meat and cook for 6 to 8 hours until tender.

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