

killed and cleaned game; how to get it to the table

Easy Crooked 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 on each side of the steak. Cook steaks in a frying pan between low and medium until browned on each side.

Corned Venison

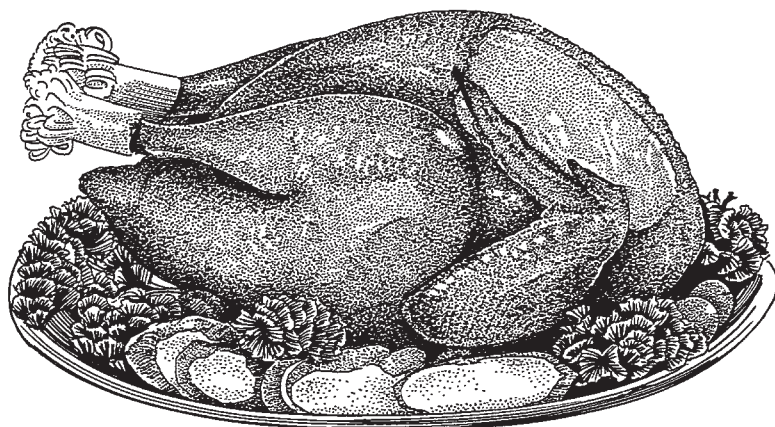
4- to 5-pound venison roast
4 cups water
1 cup pickling salt
1 tablespoon pickling spice mix
9 onion (optional)

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.

Deer Meat Pie

1 pound ground venison (2 cups) (ground beef can be substituted)
1 1/2 teaspoon salt or to taste
1/2 teaspoon pepper or to taste
1 cup drained canned tomatoes
1/2 cup grated or shredded American cheese
1 tablespoon chopped parsley
1 tablespoon chopped onion or more
1/2 teaspoon dried basil (optional)

Combine meat, salt and pepper. Spread into a 9-inch pie pan and bring meat up the sides. Cover with drained tomatoes. Sprinkle with cheese, parsley, onion and basil. Bake at 375 degrees for 20 to 25 minutes. Pour off fat, cut into wedges and serve hot.



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