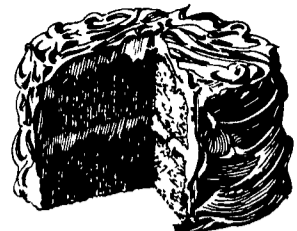


Home On The Range



Make some wild game for dinner

It's that time of year again when husbands and sons get that mysterious disease called "buck fever." On Monday the woods and fields in Pennsylvania will be invaded by heavily-clad men (and women) searching for the elusive buck.

If your men are skillful (or lucky) enough to bag a deer, you'll be searching your files for recipes to prepare the meat from his prize.

To help you in your search, we've included a few recipes for preparing deer meat and other wild game below.

VENISON MINCEMEAT

2 pounds lean venison (if you prefer a more meaty mincemeat, increase the venison)

- 1 pound beef suet
- 6 pounds apples
- 2 pounds currants
- 1 pound Sultana raisins (seeded)
- 2 pounds seedless raisins
- ½ pound citron
- 4 to 6 cups brown sugar
- 2 teaspoons nutmeg
- 1 pound allspice
- 1 tablespoon cinnamon
- ¼ teaspoon ginger
- 1 teaspoon cloves
- 1 tablespoon salt
- 2 oranges
- 1 lemon
- 8 cups cider or grape juice

Trim all fat from venison. Bake meat 40 minutes in moderate oven (350°F). Cool and chop. Mix with the chopped beef suet; pared, cored and chopped apples, currants, raisins and citron. Add sugar, spices, juice of two oranges, finely chopped rind of 2 oranges, chopped lemon and the cider or grape juice. Simmer 30 minutes.

Freeze in one quart containers. To preserve by canning, pack hot into jars, seal and process (60 minutes for a pint jar and 70 minutes for a quart) at 15 pounds pressure; or 3 hours in boiling water bath. Makes enough for about 10 to 12 nine-inch pies.

Sally Kenamond
Mifflinburg

WALNUT STUFFED GROUSE

- 2 dressed grouse
- 6 tablespoons butter
- ¾ cup chopped walnuts
- 16-ounce can chopped mushrooms.
- ½ teaspoon salt
- 1 cup bread cubes
- ½ cup chicken broth

Saute walnuts in two tablespoons butter until lightly browned. Cool. Add drained mushrooms and bread cubes.

Stuff grouse. Melt remaining butter and mix with chicken broth.

Roast grouse at 400°F. for 1 hour, basting often with butter and chicken broth, until lightly browned.

TANGY VENISON ROAST

- 2- to 3-pound venison roast
- Oven baking bag
- Cut up potatoes, onions, carrots, celery, and mushrooms
- 1 cup apple juice
- 1 can tomatoes
- Salt and pepper

Dust the inside of the bag with flour. Place in baking pan. Add the venison and apple juice. Close the bag. Bake at 325°F. for about 2 hours. Add vegetables and bake another ½ to 1 hour.

MARINATED VENISON STEAKS

- 2 to 3 pounds of ¾-inch venison steaks

- Cover with:
- ½ cup water
- ½ cup dry red wine

- Add:
- 3 or 4 black peppercorns
- 1 bay leaf
- 4 or 5 whole cloves
- 1 small sliced onion

Cover and refrigerate in marinade for 1 to 2 days. Turn occasionally.

Saute in 1 tablespoon butter and 1 tablespoon oil for 5 to 6 minutes per side.

PAN FRIED GOOSE

- 5 to 6 pound goose, cut up for frying
- ½ cup butter
- 1½ cups chopped onion
- ¼ pound finely chopped bacon
- ½ lemon
- 2 cups dry red wine
- ½ teaspoon allspice
- Dry bread crumbs

Saute onions and bacon in butter. Remove onions and bacon. Brown the cut-up bird in remaining fat. Add the juice of ½ lemon and ½ teaspoon allspice.

Simmer, covered, for 30 minutes. Add wine and simmer 45 minutes or until tender. Thicken pan gravy with bread crumbs. Serve with rice or noodles.

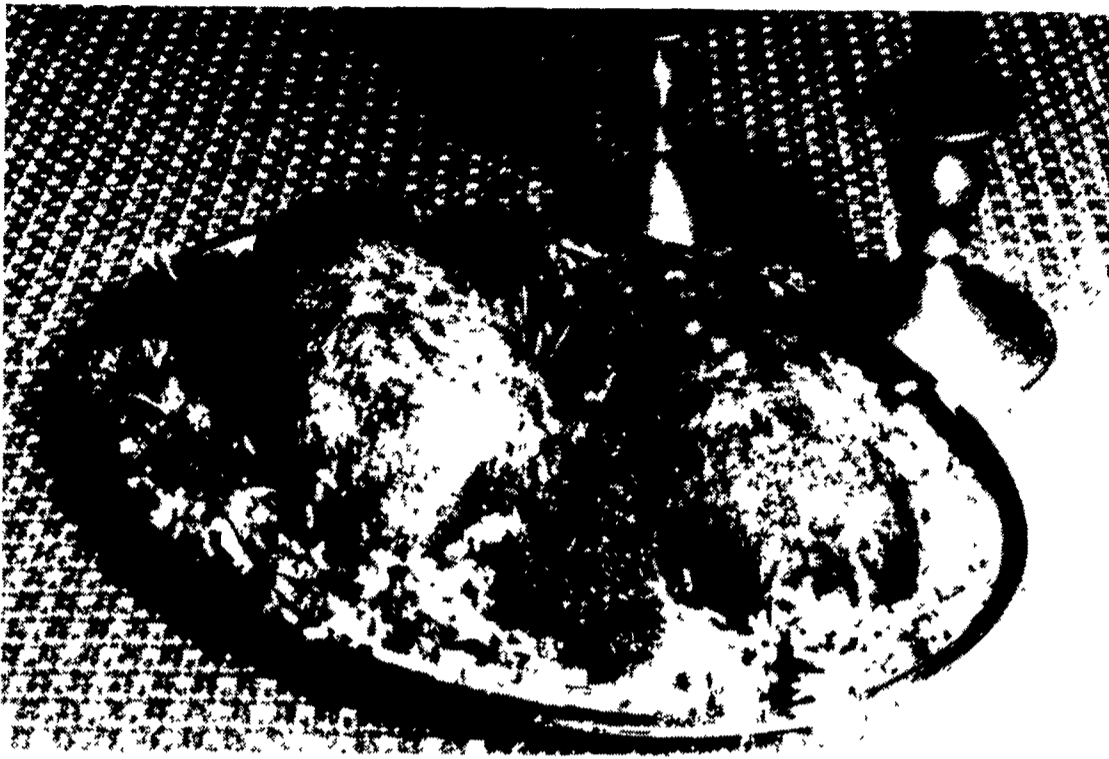
ROAST DUCK WITH CELERY AND OLIVE STUFFING

- 4 tablespoons butter
- 2 cups diced celery
- ¼ cup minced onion
- 1 cup chopped stuffed olives
- 6 cups firm bread cubes
- ½ teaspoon salt
- Pepper
- 2 mallard ducks, about 3 pounds each, cleaned

Saute celery and onion in butter. Stir in olives, bread, salt and pepper. Cook and stir over low heat 5 minutes. Cool and stuff ducks. Tie legs together and skewer neck skin.

Place on rack in pan and roast at 350°F. about 2 hours, basting with pan juices. Serves 4 to 6.

Ducks can be stuffed and refrigerated a day ahead if stuffing is well cooled.



This pair of roast ducks would satisfy the hunger of any tired hunter.

GOURMET PHEASANT WITH CREAM SAUCE

- 2 pheasants
- 2 lemons
- Salt and pepper
- 2 tablespoons dry sherry
- 2 tablespoons butter, melted
- 1 teaspoon chopped tarragon
- 2 teaspoons chopped parsley
- 2 slices bacon
- ¼ cup chicken broth
- 8 thin slices lemon
- ½ cup sour cream

Rub pheasants inside and out, with lemon halves, then sprinkle with salt and pepper. Truss.

Brush with sherry and melted butter. Sprinkle with tarragon and parsley and cover each breast with a slice of bacon. Place in roasting pan and bake at 350°F. for 15 to 30 minutes per pound, basting frequently with pan juices.

Remove bacon for the last ½ hour of cooking. Remove pheasants. Add chicken broth and juice of one lemon to pan juices. Cook over medium heat about 5 minutes. Remove and blend in sour cream and lemon slices. Pour over pheasants and serve immediately.

PHEASANT IN CREME

- 5 or 6 pheasants, halved
- 2 cups chicken broth
- 2 cups cream
- ¾ cup brandy
- 2 tablespoons Worcestershire sauce
- 1 cup chopped onion
- 2 cloves garlic, minced
- 1 tablespoon plus 1 teaspoon salt
- ¼ teaspoon pepper
- Melted butter
- Paprika
- 1 cup water
- ¼ cup flour

Heat oven to 325°F. Wash pheasants and pat dry. Place in 2 roasting pans. Mix remaining ingredients except butter, paprika and flour; heat through and pour over pheasants. Cover and bake 2 hours.

Decrease oven temperature to 300°F. Remove pheasants from sauce; place skin side up in 2 jelly roll pans, 15½x10½x1 inch. Brush with butter; sprinkle with paprika. Bake 30 minutes or until tender and brown.

While pheasants brown, skim fat from sauce; strain sauce into large saucepan. Shake water and flour in covered jar; stir slowly into sauce. Heat to boiling, stirring constantly. Boil and stir 1 minute. Serve with pheasants. Serves 12.

HASENPFEFFER

A German dish of rabbit marinated, seasoned, and braised.

- ½ cup vinegar
- 2 cups water
- 2 teaspoons salt
- ¼ teaspoon pepper
- ½ teaspoon whole cloves
- 2 teaspoons sugar
- 4 bay leaves
- 1 medium onion, sliced
- Small rabbit (about 2½ pounds ready-to-cook) cut in serving pieces
- Flour
- 3 tablespoons fat
- 2 teaspoons Worcestershire sauce
- 3 tablespoons flour

Make pickling mixture by combining the vinegar, water, salt, pepper, cloves, sugar, bay leaves and onion in a glass or enameled-ware bowl.

Add pieces of rabbit and sliced giblets and cover the bowl. Let stand in refrigerator 8 to 12 hours, turning the pieces occasionally so that they will absorb the flavor evenly.

Remove the rabbit pieces. Save liquid and onions but discard bay leaves and cloves.

Roll the rabbit in flour. Heat fat or oil in a heavy pan and brown the rabbit in it, turning to brown all sides.

Pour the pickling mixture over the rabbit. Cover pan and cook over low heat about 1 hour or until rabbit is tender.

Take rabbit from pan and keep it hot. Add Worcestershire sauce to the liquid. Mix the 3 tablespoons flour with a little cold water, add a few tablespoons of hot liquid to it, and pour the mixture back into the pan. Stir and cook until the sauce is thick and smooth, then cook a little longer. Pour sauce over rabbit. Serves 4.

To use a large rabbit (about 4 to 5 pounds ready-to-cook), double the amounts of ingredients for the pickling mixture. It is important to have enough to flavor all of the meat.

Use ½ cup fat to brown the rabbit and ½ cup flour to thicken the sauce. It may be necessary to skim off part of the fat before thickening the sauce. Serves 8 to 10.

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Recipe Topics

If you have recipes for the topics listed below, please share them with us. You can send your recipes to Sue Keene at Lancaster Farming, P.O. Box 366, Lititz, PA 17543.

December

- 1 Christmas Cookies
- 8 Fireside Treats
- 15 Holiday Favorites

Featured Recipe

This week's featured recipe comes from Grace Rohrer of Manheim. Grace and her husband, Daniel, were recently recognized for having a Century Farm.

Grace's recipe for Individual Ham Loaves that follows is one of her family's favorites and she often makes it when she gets them all together. The recipe calls for apple cider, which the Rohrer's make right on their farm. To learn more about the Rohrer's and their Century Farm, see the story featuring them in this week's A section.

Individual Ham Loaves

- 1 pound cured ham, ground
- 1 pound fresh beef, ground
- 1 cup bread crumbs
- 1 egg
- 1/8 teaspoon pepper
- 1 tablespoon honey or syrup
- ½ cup tomato juice
- ½ cup milk

Mix all ingredients well and shape into serving size loaves. Place in a baking pan and bake at 350°F. for 60 to 90 minutes.

Topping

- 1 can pineapple slices, drained
 - ½ cup apple cider
 - ½ cup brown sugar
 - 1 tablespoon cornstarch
- Heat cider and brown sugar together, and thicken with cornstarch. Add pineapple slices only long enough to heat - Do not boil. Arrange pineapples on platter with meat loaves and spoon sauce over just before serving. Makes 6 to 8 servings.