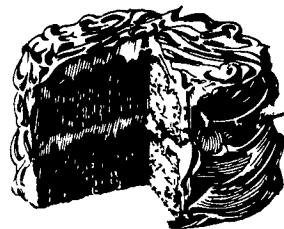


Home On The Range



Cooking With Wild Game

When the hunters in your family return home with their trophies, you need good recipes to enhance the flavor of wild game.

A reader wrote that the Pennsylvania Game Commission has a cookbook for game recipes. It is well worth the \$4 price, she writes, just to read the recipes. The cookbook also shows how to cut up the meat. Send \$4 to Pa. Game Cookbook, Dept. MS; 2001 Elmerton Ave., Harrisburg, PA 17110-9797.

DEER BOLOGNA

10 pounds ground deer meat
1 pound brown sugar
¼ teaspoon black pepper
1 teaspoon black pepper
2½ teaspoons saltpeter
6 ounces salt
½ teaspoon mace
2 cups white corn syrup

With your hands, thoroughly mix together all ingredients but ground deer meat. Pour over ground deer meat. Stuff into 3x12-inch cloth bags made of all white sheeting.

Hang for two days before smoking. Smoke 3 times at seven day intervals. Let dry and cure three months.

Contributor writes that this is a very good recipe that made up after many years of tasting and testing. This is the way her family really likes it.

Vivian Heffner
Windsor

RABBIT SALAD

3 cups diced cooked rabbit meat
½ cup salad oil
¼ cup vinegar
1 teaspoon onion juice
Salt
Paprika
3 cups diced celery
2 tablespoons capers
Dash tabasco sauce
1 cup mayonnaise

Add oil, vinegar, onion juice, salt, and paprika, to taste, to rabbit meat, which has been cut into small pieces. Let stand in refrigerator for three to four hours to permit flavors to mingle. Add celery, capers, tabasco sauce and enough mayonnaise to cover well. Serve on crisp lettuce leaves or other salad greens with a garnish of olives and radishes.

Lapin Farms
VA

BREADED PHEASANT

Pheasant serving pieces
2 eggs
1 onion
1 cup bread crumbs
Pepper and salt
Shortening and butter

Roll each pheasant piece in beaten eggs, then in bread crumbs, again in egg mixture, and bread crumbs. Season with salt and pepper, fry slowly in shortening and butter until golden brown on all sides. Remove to roaster, add a small amount of water, and roast at 300 degrees with an onion added to the meat. Roast 2 to 3 hours until tender.

D&E Pheantry
Mount Joy

QUICK AND EASY CHILI

1 gallon cooked pinto or red kidney beans
3 pounds ground venison
1 cup finely chopped onion
½ cup finely chopped celery
½ cup finely chopped bell pepper
1 quart plain spaghetti
2 quarts tomato juice
1 tablespoon mixed Italian spice
1 to 1½ -ounce chili powder
1 teaspoon salt
¼ cup cider vinegar

Saute raw meat until it changes color. Add raw vegetables. Saute until limp. Add the remaining ingredients except beans and cook over low heat for 10 minutes. Add to beans. Simmer for at least 30 minutes. Pour into hot clean jars and pressure seal at 10 pounds for 20 minutes. Contributor also makes the sauce without the beans and adds the beans when needed.

Janet Foust
Muncy

VENISON MEATLOAF

¾ pound ground venison
¼ pound ground sausage
1 egg
2 tablespoons chopped parsley
1 tablespoon soft butter
1 tablespoon bread crumbs
1 tablespoon lemon juice
1 teaspoon salt
¼ teaspoon pepper
1 medium onion, chopped
Combine ingredients. Form into loaf and place in loaf pan. Bake at 350 degrees for one hour. Baste with the following:

¼ cup butter
1 cup vegetable stock or water
½ package dried onion soup mix
Anonymous contributor



This is the season to compile venison recipes in case the hunters in your family have a successful season.

BEEF JERKY MADE WITH VENISON

Remove all fat from round or other venison steak. Cut in thin strips, cutting along grain of meat or it will fall apart while cooking.

Place meat side by side in a square container. Sprinkle with salt, pepper, and liquid smoke. Repeat layers until meat is used up. Weigh down top with heavy cover. Chill overnight.

In morning, drain off liquid and pat dry. Place toothpick through one end of each strip. Hang each over rack placed at top of oven. Dripings.

Bake at 250 degrees until dried, about 3½ to 4 hours.

Cool. Store in tight container in refrigerator or at cool temperatures.

Mary Criswell
Martinsburg

RABBIT AND RICE CASSEROLE

½ cup margarine
4 ounces cheese, shredded
1 package frozen broccoli, chopped
1 can condensed cream of mushroom soup
2 cups cooked rice
2 cups cooked rabbit meat, cut into small pieces

Melt together margarine, cheese and soup. Combine with remaining ingredients and place in greased casserole dish. Bake in 350 degree oven for 35 minutes or until bubbly.

Ann Huff
Ferndale, NY

VENISON MINCEMEAT

2 pounds lean venison
1 pound beef suet
6 pounds apples
2 pounds currants
1 pound raisins, seeded
2 pounds seedless raisins
½ pound citron
4 to 6 cups brown sugar
2 teaspoons nutmeg
1 tablespoon allspice
1 tablespoon cinnamon
¼ teaspoon ginger
1 teaspoon cloves
1 tablespoon salt
2 oranges
1 lemon
8 cups cider or grape juice
Trim off fat from venison. Bake

meat for 40 minutes in 350 degree oven. 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 juice. Simmer 30 minutes.

Freeze in one quart containers. Or, can in pressure canner by packing hot into jars. Seal and process for 60 minutes at 15 pounds pressure for pints or 70 minutes for quarts. Makes enough for 10 to 12 pies.

Sally Kenamond
Mifflinburg

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Recipe Topics

If you have recipes for the topics listed below, please share them with us. We welcome your recipes, but ask that you include accurate measurements, a complete list of ingredients and clear instructions with each recipe you submit. Send your recipes to Lou Ann Good, Lancaster Farming, P.O. Box 609, Ephrata, PA 17522. Recipes should reach our office one week before publishing date.

December

- 5- Christmas Cookies
- 12- Holiday Desserts
- 19- Homemade Food Gifts
- 26- New Year Celebration

Featured Recipe

Now that Thanksgiving is over, you must have lots of leftover turkey. Instead of having cold turkey sandwiches how about making a Cheesy Turkey casserole. Milk and cheese adds zesty flavor and texture to casseroles for the whole family to enjoy, says Mercy Keeney, Bradford County Dairy Princess.

The recipe for Cheesy Turkey Casserole is 2 (10 oz.) packages of frozen broccoli or cauliflower florets (thawed), 2 cups MILK, 2 (8 oz.) packages of CREAM CHEESE, 1 teaspoon garlic salt, 1 teaspoon salt, 1 and 1/2 cups grated PARMESAN CHEESE, 10-12 slices cooked turkey or chicken. Cut vegetables into bite size pieces and place in bottom of a greased crock pot. In a sauce pan blend MILK, CREAM CHEESE, salt, garlic salt, and PARMESAN CHEESE over low heat until melted and smooth. Pour 1 cup of sauce over vegetables, top with turkey. Pour remaining sauce over the turkey. Cover and cook on low for 4-6 hours. May be served over noodles.

A helpful hint when you cook with cheese add it to other ingredients in small pieces so that it will blend evenly and cook in a shorter time. Keep the heat low, with just enough heat to melt and blend cheese. High heat or long cooking makes cheese tough and stringy. Enjoy cooking with CHEESE!