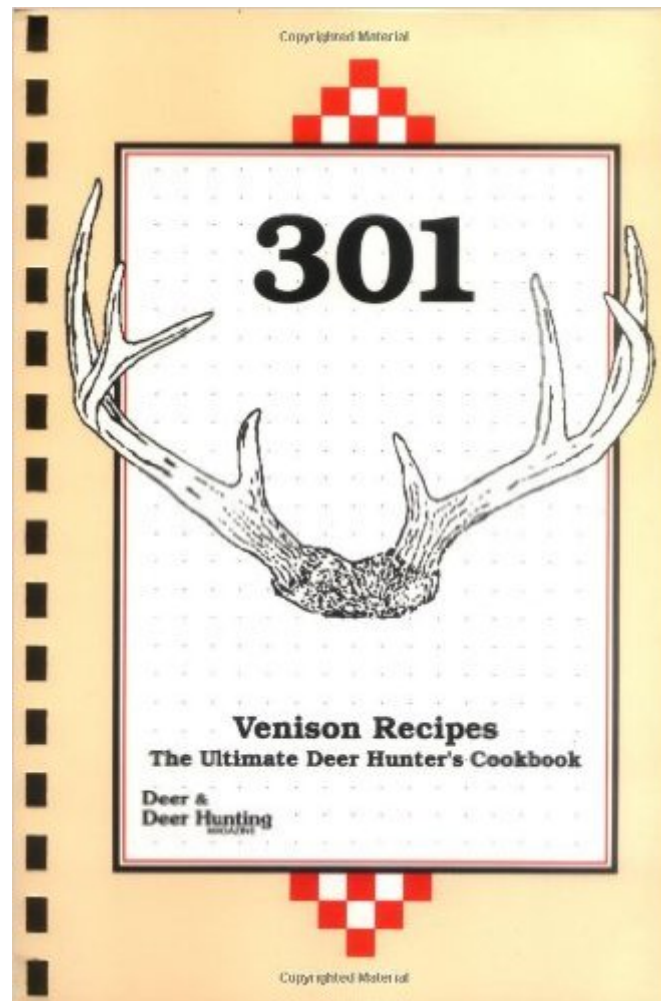


The book was found

301 Venison Recipes: The Ultimate Deer Hunter's Cookbook



Synopsis

Many wild game cookbooks feature a section on venison. In this cookbook, however, every recipe calls for venison. This collection of 301 venison recipes represents the combined contributions of Bud Kilmartin, a deer hunter and camp cook from New York, and over 100 readers of "Deer & Deer Hunting" Magazine. If you need to feed a hungry bunch at deer camp, or serve special guests in your home, look no further for creative ways to prepare hearty and delicious venison. Steaks Barbecue Roasts Ribs Soups and Stews Chili Heart and Liver Sauces and Gravies Main Dishes Ethnic Traditions Ground Venison Sausage Jerky Smoked Dishes Marinades Appetizers Wines That Go with Venison

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Customer Reviews

I thought this was a pretty good cookbook. Keep in mind it is not just one persons recipes, all the recipes are from different people. This was the first venison cookbook I got. I have tried a lot of recipes in it and I enjoyed most of them. I have about 10 keepers from the whole book so far. This is where I got my Venison Parmesan recipe and it is the best, I make it for company and it always gets rave reviews. My only complaint, is that a few recipes are not complete and there are a lot of repeats. I now own some other venison cookbooks, (see other reviews) but I still refer back to this. It may not be a must buy, but I found it worthwhile and it was a good starting venison cookbook for me.

Many folks think deer meat or venison is a "gamy" food. Nothing could be further from the truth and

it all goes to the way the deer is processed from the moment of the kill. The fact is that many hunters spoil their venison before they get it in their refrigerators or freezers just as fishermen do the same with their catch. If you read this book you will learn this and then learn how to prepare one of the best tasting and healthiest red meats to be had in a variety of ways.

My wife bought this book after I ,finally, brought home my first deer. We had venison roast ("Bag-o-Buck") for Thanksgiving that year. My son, who doesn't like anything that isn't from McDonalds, decided after that meal that he actually likes venison (darn it, that's less for me!)

Exceptional recipes and ideas for new recipes (by combining/merging/adding). Already used one of the marinades and a chili recipe together and it was phenomenal!! Many different recipes to consider for stew, chili, steak, marinade, crockpot, etc. Glad I got this one!

Not sure why this book is getting such bad reviews. 301 Venison recipies and thats it. There are a few repeats, but if you can not find recipies that you like in here, then you should probably just stop eating Venison and just go to the grocery store and get some beef. This is a great cookbook being that it is specific to just venison.... and comming from a Venison lover, there are some VERY tasty recipies in here!! I recomend this cookbook...at the LEAST, for the price and to get some great ideas going for trying something different.

Easy to follow recipes(even for amateur cooks like me) and sooo good tasting!This cookbook is highly recommended and needed!!

Already made a couple recipes out of this book! Absolutely delish & simple recipes, which is what I was looking for!

My son the hunter loved this book. Gave him recipes for most meats of the deer.

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