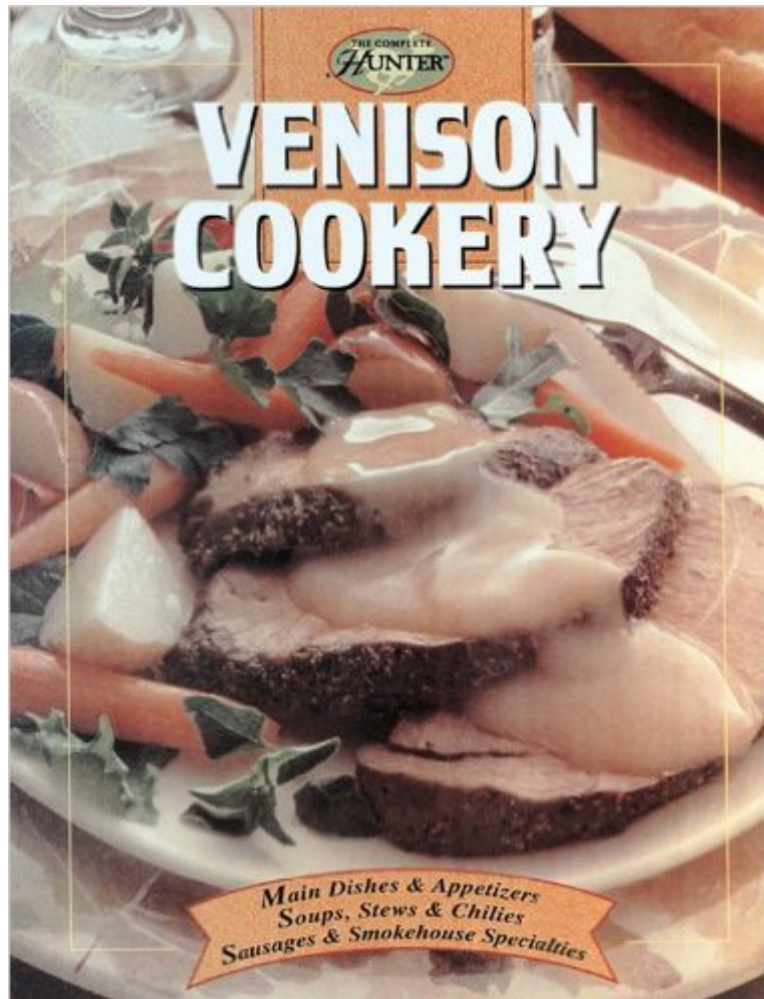


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# Venison Cookery (The Complete Hunter)



## Synopsis

This award-winning book features nearly 150 all-new recipes ranging from traditional meatloaves and hearty soups to spicy stir-fries and elegant stuffed tenderloins. There's even a comprehensive section on sausages and smokehouse specialties. This is much more than a simple recipe book. You'll find unique sections such as, easy to prepare meals for deer camp, a helpful substitution chart, and fantastic photographs that will have you grabbing a package of venison out of the freezer.

## Book Information

Series: The Complete Hunter

Hardcover: 128 pages

Publisher: Cool Springs Press (June 1, 1997)

Language: English

ISBN-10: 0865730687

ISBN-13: 978-0865730687

Product Dimensions: 8.6 x 0.6 x 11.1 inches

Shipping Weight: 1.4 pounds (View shipping rates and policies)

Average Customer Review: 4.7 out of 5 stars [See all reviews](#) (18 customer reviews)

Best Sellers Rank: #714,216 in Books (See Top 100 in Books) #85 in [Books > Cookbooks, Food & Wine > Cooking by Ingredient > Meat & Game > Game](#) #426 in [Books > Cookbooks, Food & Wine > Cooking by Ingredient > Meat & Game > Meats](#) #850 in [Books > Sports & Outdoors > Hunting & Fishing > Hunting](#)

## Customer Reviews

The quality of this presentation is far above what one normally sees in "game" cookbooks. Lots of color pictures; all recipes tried so far are keepers. BTW: elk substitutes straight across in most of the recipes so its like two books in one.

For this genre of book, the recipes are especially comprehensive with vivid color pictures complementing most dishes. The book is very well put-together. Every hunter's family (especially the wives) should greatly appreciate it.

Is your husband a hunter and do you plan to fill your freezer with venison? You need at least one cookbook like this, because venison is not beef. My favorite is the venison peppercorn tenderloin. I use equal parts black, green peppercorns, and Montreal Steak seasoning and the minimum time

and it is perfect every time. I won a wild game cooking contest with the recipe on page 87 for the jerked burgers with mango salsa.

I had no idea this was the same cookbook that was published earlier by the same company. The cover's are different so if you already have the earlier version save your money there is no new recipes. Now I have two of the same cookbook with different covers. The recipes are pretty decent.

I've reviewed books from "The Complete Hunter" line of books before. This is every bit as good as the others. I'd give it 6 stars if I could. Recipes rely on what I consider "normal" pantry spices/ingredients. Nothing too elaborate. A fabulous book for average cooks. Roasts, steaks, chops, chili, sausage, jerky, soups, burgers, appetizers...you name it, it's in there. Photography and directions give tremendous guidance for proper assembly of your prize. Just ordered a second copy to give to a friend who is not a very experienced cook. I'm sure he'll do a great job with this books' help.

This is an excellent cookbook for those that enjoy cooking and utilizing venison. If you don't already know it, this book demonstrates the versatility of this wonderful meat and the variety of dishes that can be prepared from it. Included are recipes for all cuts (including ground venison) well as a section on sausages and smoking. I have given this book to many friends.

I was thrilled with this book. Not only does it have a bunch of recipes but it also has tons of color pictures (which I love) and it has nutritional information! It also includes a guide to cuts of deer. And tells you which types to use in each recipe. Which helps me out to tell my husband what cuts i want from the butcher. It is going to be used a bunch!

The variety of recipes are great for the hunter/cook. Even if you not a hunter, but enjoy venison, there are creative ways to prepare venison in this book. Many of the recipes have been tried and found to be very good. I keep it at hand when looking to use venison in a meal, regardless of the time of day.

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