

Roast Wild Turkey (with Griffin Island Stuffing)

Stuffing:	1/2 cup butter	1 tsp. pepper
1/2 cup chopped onions	2 tsp. thyme	1 lb. sausage meat
1/2 cup chopped parsley	1 turkey liver, chopped	1/2 cup sherry
6 cup bread cubes	1/2 cup orange juice	1 tsp. salt

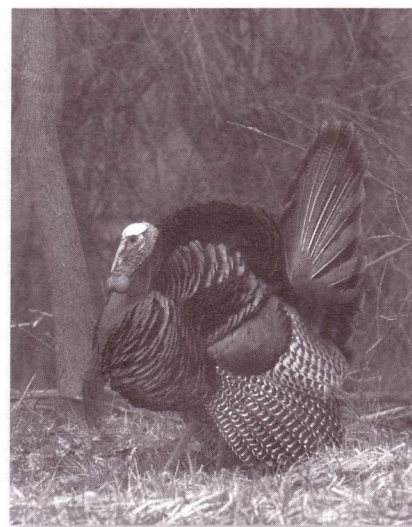
Melt butter in a heavy skillet. Add onions, cooking over moderate heat for 6 minutes, until lightly coloured. Place in a large mixing bowl. Add sausage to skillet. Over moderate heat, break up meat with a fork while it cooks; then place meat in a sieve over a small bowl to drain fat. Add turkey liver to skillet and brown for 2-3 minutes. Remove from pan, chop coarsely, and add to onions in mixing bowl. Add drained sausage, bread cubes, salt, pepper, thyme, and parsley. Stir with a large spoon. Add sherry and orange juice.

Turkey:	10 - 12 lb wild turkey	1/2 lb. butter, melted
1 tsp. salt	1/2 cup coarsely chopped onions	Fresh black pepper

Preheat oven to 350°F. Wash turkey under cold, running water and dry thoroughly, inside & out, with paper towels. Rub inside of turkey with salt and a few grindings of black pepper. Fill cavity loosely with stuffing. Close the openings with skewers.

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Hungarian Meat Loaf

1 1/2 lbs ground moose or venison	1 tsp tarragon	1/2 lb. ground pork
1 tsp hungarian paprika	1 1/2 cups choppen tomatoes	1 tsp oregano
1/2 cup chopped onions	1 1/2 tsp salt	1/2 cup chopped green peppers
1 tsp black pepper	1/2 cup chopped celery	2 eggs, hard-boiled
2 cups cornflakes or other cereal	1 small can tomato paste	1/4 cup soya sauce
Orange juice	1/2 cup red wine	

Combine the meats. Add all other ingredients except eggs, tomato paste and orange juice, and mix thoroughly. Take half of the mixture, place into a loaf pan, and make a channel the full length along the centre. Place the hard-boiled eggs, peeled but unchopped, into the channel. Cover with the rest of the mixture, shaping until smooth, and spread a layer of tomato paste over the top. Bake at 325° for 1 1/2 hours, basting frequently with orange juice. Let it stand for 10 minutes before slicing.

ALTERNATE STUFFING:

1/2 cup diced bread	1/4 cup raisins	1/4 cup applesauce
1/4 cup rice, soaked in hot water	(Mix thoroughly and place in centre instead of eggs)	

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Potted Partridge with Rice

Stock:	4 partridges, plucked & cleaned	2 bay leaves
2 washed, unpeeled onions	2 large, scrubbed, unpeeled carrots	

Place the birds in a stock pot with the onions, carrots and bay leaves. Add enough water to cover. Bring to a boil, cover and simmer for one hour. Remove birds and vegetables to a container and refrigerate. When birds are cool, remove skins and discard, then remove meat and cut into cubes. Place meat in stock and add the following:

1/2 cup diced turnip	2 tsp. oregano	2 cup diced carrots
2 tsp. rosemary	2 cup chopped onions	1/2 tsp. curry
1 cup chopped celery	1 cup red wine	1/2 lb diced pork

Be sure there is enough liquid to cover contents. Bring to a boil, cover and simmer for 20 minutes. Thicken with roux* by adding slowly to stock while stirring. Season to taste and serve on a bed of Rice.

*Roux: Heat 2 tbsp butter in small skillet. Add 4 tbsp. flour gradually, stirring constantly until it reaches a smooth, thick appearance; add to stew as a thickener.

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Venison Spanish Stew

2 lbs venison flank	1 cup diced celery	Flour
1 cup green peppers	Paprika	2 tsp. Worcester sauce
2 cup water	1 cup noodles	3 large onions
2 tsp. salt	2 cup tomato juice	1/2 tsp. black pepper

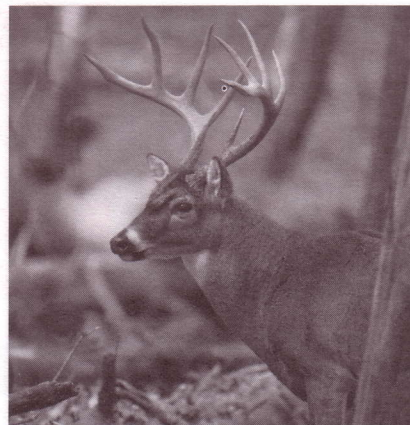


Cut venison into 2-inch pieces. Roll meat in flour and sprinkle with paprika. Place in a large pan with hot oil, and brown with onions. Add the water and bring to a boil. Reduce heat; simmer for thirty minutes. Add the rest of the ingredients and simmer for one more hour. Thicken with a roue*, if necessary.

*Roue: Heat 2 tbsp butter in small skillet. Add 4 tbsp. flour gradually, stirring constantly until it reaches a smooth, thick appearance; add to stew as a thickener.

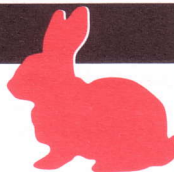


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French Fried Rabbit avec Onion Rings

2 lbs rabbit (or squirrel) meat	1/2 tsp. pepper	1 cup water
1 tsp. tarragon	4 tbsp. vinegar	1 tsp. rosemary
1 cup flour	1 cup oil	2 eggs
2 onions, sliced	1 cup milk	Lemons
1 tsp. salt		



Marinate meat in water and vinegar for one hour. Cut into serving-sized pieces. Beat together flour, egg, milk, salt, pepper, tarragon, and rosemary. Heat oil until a light haze forms over it. Dip meat in batter, then into the hot oil, and fry until golden brown. Slice onions 1/4 inch thick, dip in batter, and fry on both sides until brown. Serve with quartered lemons.



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Big Game Chili Con Carne

1/4 cup & 1/4 cup oil	1 tsp tabasco sauce	3 lbs ground moose or venison
1 large can tomatoes	2 cups onions, chopped	1/2 can tomoato paste
2 crused cloves of garlic	2 tsp sugar	4 tsp chili powder
salt & pepper to taste	2 tsp oregano	1 can red kidney beans
2 tsp cumin	1 cup dry red wine	



In a heavy pot, heat 1/4 cup of the oil, add mean, brown approx. 5 minutes, and set aside. Heat the balance of the oil in the pot, add onions, garlic, and braise them. Stir frequently until browned. Return meat to pot and add remaining spices, sauce, tomatoes, tomato paste, and sugar. Mix well. If too thick, add some tomato juice. Season to taste. Simmer slowly for 1 hour, stirring frequently. Add kidney beans and red wine 10 minutes before chili is ready. Serve chili peppers on the side so guests may "heat up" this dish, if desired.



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George's Duck Soup

Soup Stock:	2 ducks, well-washed	2 sticks celery
1 tsp oregano	2 bay leaves	1 tsp tarragon
2 large, scrubbed, unpeeled carrots		2 unpeeled onions stuck with 6 cloves

Dissect breasts from birds and set aside. Place balance of birds with vegetables in a pot, add spices, and cover with water. Bring to a boil, reduce heat, and simmer for 2 hours. Strain stock; discard bones.

1 cup diced carrots	1/2 cup diced parsnips	1 tsp finely chopped dry orange peel
1 cup diced onions	1/2 cup rice, uncooked	1 cup chopped tomatoes
1/2 cup sherry	1/2 cup chopped smoked ham	salt and pepper to taste

Add chopped duck breasts and final ingredients to soup stock and cook until tender. Top with *George's Dumplings*.

George's Dumplings:

1 cup flour	2 eggs	2 tbsp. oil	2 tbsp. milk
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Combine ingredients; drop by teaspoonful onto simmering soup. Cover and simmer for 15 minutes



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