

## **Hobo Trail Stew**

1 ½ lb ground venison  
½ lb ground beef  
1 packet dry onion soup mix  
4 carrots cubed  
4 medium potatoes cubed  
1 medium diced onion  
½ pkg frozen corn  
½ pkg frozen green beans or peas  
1 lg can diced tomatoes  
Salt & pepper

The ingredients can be determined based on your family's taste and the contents for your cupboard. Canned vegetables can be used in place of the frozen items. Brown the meat in a heavy kettle over an open fire or camp stove (also works well over a kitchen stove top). Add raw vegetables first, covering with water and dry onion soup mix. Cook with cover on until vegetables become tender. Add all other vegetables. More water may be added if necessary. Season with salt and pepper. (A shake of hot sauce is good too.) Cook until hot. Serve in large soup bowls with crusty home made bread.

## **Mom's Venison Meatloaf**

1 lb ground venison  
½ lb pork sausage  
1 can tomato soup  
10 large stuffed olives, sliced  
1 medium onion, chopped  
1/2 cup rolled oats  
1 egg  
1 tsp salt  
½ tsp minced garlic

Mix ground meats with ½ the tomato soup. Add all the remaining ingredients. Form into an ungreased loaf pan.

Mix remaining tomato soup with ½ c ketchup and pour over meat loaf.

Bake in a 350 degree oven for 1 hour, 30 minutes, until meat is thoroughly cooked.

## **Tommy's Venison Chili**

1 lb ground venison, browned  
1 can pinto beans  
1 can kidney beans  
1 can hot chili beans  
2 lg cans diced tomatoes

You can use large cans of beans if you like lots of beans in your chili.

Put all ingredients into slow cooker on high for 4 hours.

After cooking, chili will keep well on low for up to 4 additional hours.

Stir occasionally. Spoon into soup dishes. Add salsa, cheese, and/or sour cream topping.

## **Todd's A Tournedos Deer Steaks**

*(Fancy for venison steaks with mushroom sauce)*

4 Venison Steaks  
3 T butter  
1 cup sliced mushrooms  
1 cup beef stock  
¼ cup salad vinegar  
½ tsp Worcestershire sauce  
½ tsp salt  
Dash pepper

Melt butter and sauté mushrooms. Add flour and cook slowly just a few minutes, until slightly browned. Stir in beef stock, vinegar, Worcestershire sauce, salt and pepper. Cook until thickened. Meanwhile, season and grill filets to taste. Serve steaks with mushroom sauce.

## **Bobbie's Baked Venison Steak**

2 ½ lbs venison cuts  
3-4 tbs Vegetable Oil  
Salt & pepper  
1 can mushroom soup  
1 can cream of celery soup  
milk

Pound & tenderize venison.

Flour and brown in oil.

Lay browned pieces in 9x13 pan.

Season with salt & pepper.

Blend 1 can mushroom soup, 1 can cream of celery soup, 1 can milk, and 1 onion.

Pour over meat. Cover baking pan with foil. Bake at 350 degrees for 2 to 2 ½ hours.

(Foil wrapped potatoes can be put in the oven at the same time if you would like to serve baked potatoes with the meal.)

## Orange Grouse

Four grouse  
4 orange slices, peeled and seeded  
4 slices bacon  
1/4 cup butter, melted  
4 tbsp. orange juice  
1 tsp. lemon juice  
Parsley, chopped  
Salt  
Pepper

Sprinkle grouse inside and out with salt and pepper. Cover breast of each bird with an orange and bacon slice, and fasten with string. Place grouse breast-side up in a baking pan and roast at 350 degrees F. for 15-20 minutes or until tender. Baste frequently with combined butter, orange and lemon juice. Remove string and sprinkle birds with parsley. Serve with roasted orange and bacon slices, puree of butternut squash and baby brussels sprouts, boiled and then sautéed with yogurt.

## Sour Cream Grouse

1 grouse, cut into pieces  
Flour  
Salt  
Pepper  
1 cup sour cream  
3 tbsp. dry onion soup mix  
1/2 cup milk

Coat bird with flour; salt and pepper to taste. Brown grouse in hot fat. Combine cream, soup mix, and milk; pour over bird. Cover and bake at 350 degrees F. for 1 hour or until tender.

## Italian Pheasant

1 pheasant, quartered and cleaned  
1 onion  
2 green peppers  
1/2 tsp garlic powder  
1 tbsp. sesame oil

1 tsp. salt  
1/4 cup olive oil  
1 jar good spaghetti sauce  
One half cup parmesan cheese  
1 tbsp. sugar  
1 tsp oregano  
salt and pepper to taste

Brown turkey pieces very gently. Deglaze pan; mix vegetables, seasonings and spaghetti sauce, and parmesan cheese sauce in a pot: add pheasant with deglazed juices. Simmer till done adding water if necessary.

Serve with wild rice.

## Honey Baked Pheasant

Legs and breast of 1 pheasant, skinned  
1/2 cup flour  
1/2 cup chopped parsley  
2 cups honey  
1 cup butter  
salt and pepper to taste

Fillet breast and bone the thighs. Cut into approx. same thickness pieces. Season the flour with salt and pepper and dredge the pheasant. Dust pheasant pieces with onion powder. Melt 3/4 cup butter in skillet over medium heat. Brown pheasant pieces and place in a lightly oiled 9x13 glass casserole. Sprinkle with parsley. Add honey and 1/4 cup butter to the skillet. Mix well until butter is melted, then pour over the pheasant (should come about halfway up on the pheasant pieces). Seal the baking dish with aluminum foil and bake 30 minutes at 325 degrees.

## Stir Fry Pheasant

1 cup buttermilk baking mix  
1/2 tsp. pepper  
3/4 - 1 lb. diced uncooked pheasant (or other upland bird)  
2 eggs, slightly beaten  
1 tab peanut oil  
3 medium carrots, cut diagonally into 1/2 inch pieces  
1 green pepper, cut into strips  
1 small onion, thinly sliced and separated into rings  
2 tabs water  
3 tabs peanut oil

3/4 cup chicken broth  
2 tabs teriyaki sauce  
Hot cooked rice

In large plastic bag, combine baking mix and pepper; shake to mix. Set aside. Combine pheasant meat and eggs; stir to coat meat with egg. Put pieces of pheasant in plastic bag and shake to coat. In wok or large skillet, heat 1 tabs oil over medium high heat until hot. Add carrots; cook and stir for about 2 minutes. Add green pepper and onion. Cook and stir for 1 minute longer. Add water; cover. Steam for 3-4 minutes, until vegetables are tender-crisp. Remove vegetables from wok and keep warm. Add 3 tabs oil to wok; heat over medium heat until hot. Add pheasant; cook and stir until golden brown and no longer pink in center. Combine chicken broth and teriyaki sauce; pour over meat. Return vegetables to wok, cook and stir until heated through. Serve with rice.

## Michigan Baked Woodcock

### Ingredients

6 Woodcock; split  
1 cup Milk  
1/2 cup Flour  
3 tablespoons Sweet butter  
1 cup Fine dry bread crumbs  
1/2 teaspoon Salt  
1/8 teaspoon Freshly-ground white pepper  
1/2 teaspoon Paprika  
1 cup Sour cream

Dip birds into milk, then roll in flour. Melt butter and brown birds in it. Remove birds, dip again into milk, then dredge with bread crumbs. Season with salt, pepper, and paprika, and place in a casserole. Add sour cream and cover dish. Bake at 350 degrees for 45 minutes, or until tender. This recipe yields 2 servings.