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Autore	Nugent Ted
Titolo	Kill it & grill it : a guide to preparing and cooking wild game and fish / / Ted & Shemane Nugent
Pubbl/distr/stampa	Washington, District of Columbia : , : Regnery Publishing, , 2016 ©2002
ISBN	1-59698-145-8
Descrizione fisica	1 online resource (225 pages)
Disciplina	641.6/91
Soggetti	Cooking (Game) Hunting
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Includes index. "Includes recipes for deer, elk, wild boar, rabbit, bear, wild turkey, duck, and more"--Cover.
Nota di contenuto	Intro -- Title Page -- Copyright -- Dedication -- Contents -- Introduction: Celebrate the Flesh -- Chapter 1: I Kill It, I Grill It -- Chapter 2: Celebrating Thriving Wildlife -- Chapter 3: Pure Sustenance- Butcher Your Own -- Biltong Jerky -- Chapter 4: Backstrap Fever -- Pan Roasted Venison Steak -- Oven Swiss Venison -- Venison Stroganoff -- Venison Marinade -- Venison in Cream Sauce -- Stuffed Venison -- Chapter 5: Sacred Venison -- Easy Venison Roast -- Stuffed Venison Roast -- Venison Honey Roast -- Venison Roast with Sour Cream Sauce -- Venison Roast with Spices -- Chapter 6: Dinner on the Hoof -- Stuffed, Rolled Venison Log -- Italian Venison Casserole -- Swedish Meatballs with Venison -- Jamaican Jerk Venison -- Chapter 7: Rock 'n' Roll Hogmando -- Wild Boar Chops -- Marinade for Wild Boar Chops -- Chapter 8: Texas Wild Boar BBQ -- Bar-B-Que Sauce for Javelina (Good for All Piggage) -- Chapter 9: Snowhogs -- Boar Roast -- Chapter 10: I Like My Pork Pissed Off -- Ted's Favorite Porkfeast -- Maple-Bourbon Wild Boar -- Chapter 11: The Big Kahuna -- Buffalo Loin with Morels -- Chapter 12: Killin' and Grillin' Large Game in America -- Big Game Meat Cakes -- Bar-B-Que Black Bear -- Chapter 13: I Like Mine Rare, But Not That Rare -- Sweet 'n' Sour Antelope -- Wild Sheep Shanks -- African Sheep Steaks -- Coca-Cola Stew -- Chapter 14: On the Sweeter Side . .

. -- Mom's Blintzes -- Banana and Chocolate Crepes -- Chapter 15: Hasenpfeffer by Glock -- Rabbit Belle Chasse -- Sweet 'n' Sticky Rabbit -- Chapter 16: Limbrat Etouffee -- Squirrel Casserole -- Chapter 17: Bushytail Bushwhackin' -- Chapter 18: Duck, Duck, Goose -- Fresh Roasted Wood Duck -- Chapter 19: More Delicious Birding -- Quail Roast -- Quail in Tomato Sauce -- Pheasant and Rice -- Pheasant Hash -- Pheasant Chow Mein -- Apple Pheasant Casserole -- Wild Turkey with Morel Sauce. Wild Turkey Lettuce Wraps -- Chapter 20: Sexfried Fishslab -- The FiletMaster's Fresh Fish Fry -- Chapter 21: The Soul Sandwich -- Chapter 22: Hearty Hunting Soulfood -- Hunter's Stew -- Bubble Bean Piranha a la Colorado Moose -- Curried Pheasant Stew -- Santa Fe Soup -- Pumpkin Goulash -- Appendix: Hunting and Conservation Groups -- Recipe Index.

Sommario/riassunto

Ted Nugent shares his favorite recipes for such exotic fare as wild boar, pheasant, buffalo, and venison. The cookbook is filled with hunting anecdotes, detailed instructions on cleaning and dressing game, helpful hints, and nutritional information.
