



RABBIT STEW

Jay Reed

4 slices thick-cut country bacon	2 tsp. dried thyme
2 rabbits, cut up	carrots, cut in large pieces
salt and pepper to taste	1 c. chicken broth
3 T. oil	¼ c. spicy brown mustard
4 med. onions, cut into wedges	¼ c. Jack Daniel's whiskey
3 cloves garlic, minced	potatoes, cut in large pieces
2 T. dark brown sugar	turnips, cut in large pieces

Cook bacon, drain on paper towels, and chop. Brown rabbit in bacon drippings and season with salt and pepper. Set aside. Sauté onions and garlic in oil until tender; add brown sugar and thyme. Return rabbit and bacon to pot. Stir in carrots. Combine broth, Jack Daniel's and mustard. Pour over rabbit mixture. Bring to a boil. Cover and place in 350° oven for about 1 hour. Add potatoes and turnips. Bake for 45 minutes or until rabbit and vegetables are tender. Season with salt and pepper to taste.

REMINGTON VENISON STEW

Allan & Connie Pribnow
Camp Noluk

3 lbs. venison, browned	3 T. catsup
2 onions, diced	1 T. sugar
3 T. flour	Carrots, tomatoes, potatoes, rutabagas, turnips, etc.
2 T. vinegar	

Brown venison, add onions and continue browning. When browned well stir in flour, cook until thickened. Add vinegar, catsup, and sugar. Salt and pepper to taste. Cover this with water and cook 2 to 3 hours adding vegetables in the last hour.

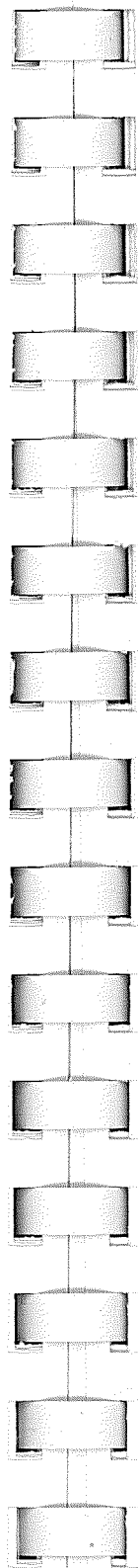
SHERRIED SQUIRREL

Bob Larsen

4 squirrels, cut up (or 2 rabbits)	1 med. onion, chopped
⅓ c. flour	1 c. chicken broth
1 tsp. salt	¼-½ c. sherry
¼ tsp. pepper	1 T. Worcestershire sauce
⅛ tsp. nutmeg	½ tsp. seasoned salt
2 T. butter or oleo	2-3 drops hot pepper sauce
2 T. vegetable oil	1 sm. bay leaf
8 oz. fresh whole mushrooms, cut in half	

In a large Ziploc bag combine flour, salt, pepper and nutmeg. Shake to mix. Add squirrel pieces and coat all sides. In a large skillet, melt butter and oil over medium heat; brown squirrel on both sides. Transfer squirrel and drippings to a baking dish. Add mushrooms and onions. In a separate bowl, combine: broth, sherry, Worcester-

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shire sauce, seasoned salt, hot pepper sauce and bay leaf. Mix well and pour over squirrel. Cover and bake at 350° for 1-½ hours or until tender.

SMOTHERED GOOSE BREASTS

Bob and Eileen Miller

2 fillets of goose breast	1 c. chicken broth
¼ c. flour	2 T. brown sugar
¼ c. vegetable oil	1 T. chicken bouillon
1 c. onion, diced	pepper, to taste
1 c. white wine	4 c. sauerkraut

Dredge goose breasts in flour. Heat oil in skillet until hot, but not smoking. Add breasts and brown well on both sides. Remove breasts and add onion. Cook until tender. Add remaining flour and stir to combine. Add the wine, chicken broth, brown sugar, bouillon and pepper. Stir to blend. Place sauerkraut in colander and rinse well with cold water. Drain, pressing out excess water. Mix all ingredients together. Place breasts in bottom of casserole dish, cover with sauerkraut mixture. Cover and bake at 350° for about 2 hours or until tender. Serve with dumplings or mashed potatoes.

SMOTHERED VENISON CHOPS

Bob & Eileen Miller

6 venison chops	1 c. sour cream
lemon pepper	1 pkg. Lipton dry onion soup mix
1 (10¾-oz.) can mushroom soup	1 c. white wine

Place chops in baking dish; sprinkle with lemon pepper. Pour mushroom soup over top of chops, spread sour cream over the soup, and sprinkle dry onion soup over the sour cream. Pour wine over all and bake covered for 2 hours at 350°. Serves 4.

SUMMER SPAGHETTI

Mrs. Renee Kollock

1 lb. fresh plum tomatoes, chopped	2 tsp. capers, drained
1 med. onion, chopped	½ tsp. paprika
6 pitted green olives, chopped	¼ tsp. dried oregano
2 cloves garlic, minced	1 T. red wine vinegar
⅓ c. fresh parsley, chopped	½ c. olive oil
2 T. fresh basil, chopped	1 lb. uncooked spaghetti

Combine tomatoes, onion, olives, garlic, parsley, basil, capers, paprika and oregano in medium bowl; toss well. Drizzle vinegar and oil over mixture; stir thoroughly. Cover and refrigerate at least 6 hours or overnight. Just before serving, cook spaghetti according

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