



# Spicy Turkey Jerky

3 lb. boneless, skinless turkey breast  
 1/2 cup soy sauce  
 1/4 cup sesame oil  
 1/4 cup brown sugar  
 2 tablespoons chili-garlic paste (optional, depending on spice tolerance)  
 2 tablespoons sesame seeds  
 2 teaspoons ground pepper  
 1 1/2 teaspoons ground ginger

Freeze meat for 1-2 hours before slicing. This makes it easier to slice into thin strips.  
 Using a very sharp chef's knife, trim off and discard any excess fat or tendons. Slice breast meat into 1/8 to 1/4 inch strips.  
 Combine the soy sauce, sesame oil, brown sugar, chili-garlic paste, sesame seeds, ground pepper, and ginger in a large Ziplock bag or glass baking dish. Add the sliced meat and coat with the marinade.

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# Spicy Turkey Jerky

Refrigerate for at least 3 hours, preferably overnight, turning a few times to distribute the marinade.

When you are ready to dry the jerky, remove the meat from the refrigerator and let it come to room temperature for about an hour.

Drain jerky meat, and pat dry before adding to dehydrator trays. Be sure to allow some space between pieces for proper air flow and drying. Depending on how thick the turkey is sliced, drying should take between 2-5 hours. Store in sealed container in refrigerator.

**Recipe from:** <http://community.deergear.com/recipes/spicy-turkey-jerky/>



# Thanksgiving Turkey Jerky

1/2 wild turkey (one thigh and breast, sliced thin in 1/4 inch slices)  
 1 cup pure cranberry juice  
 1 tablespoon pomegranate molasses (or regular molasses)  
 2 sprigs rosemary (finely chopped)  
 4 cloves garlic (minced)  
 1/4 cup kosher salt (to taste)  
 1 tablespoon black pepper  
 zest and juice of 1 cutie or tangerine  
 1/4 cup brown sugar

In a Ziploc or sealable container, mix all the ingredients for the marinade and stir well. Add the thinly sliced raw turkey strips and marinate overnight.

For a food dehydrator: Place the strips, without touching, in the trays and set to 165 degrees (or whatever your dehydrator recommends for meats.) Turn it on and let it dehydrate until the jerky is dried but still bendy (about 2-3 hours).

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# Thanksgiving Turkey Jerky

For the oven: Preheat your oven to its lowest setting. Place the turkey strips on a foil lined cookie tray. Bake. After about an hour, check on it and drain off any liquid that has accumulated. Bake another 30-45 minutes. If they are looking pretty dry, flip the pieces and continue to bake another 30-45 minutes until the jerky is dry but still bendy.

**Recipe from:** <http://lauraswildkitchen.com/turkey-thats-kind-ass/>



# Home-style Turkey and Noodles

1 pound raw wild turkey breast  
 4-5 cups chicken broth  
 1 cup yellow onion, chopped  
 1 cup carrots, chopped  
 1 cup celery, chopped  
 1 (12oz) package frozen egg noodles, home-style or thick cut  
 4 tablespoons Italian parsley, chopped  
 1 tablespoon lemon juice  
 Kosher salt and freshly ground black pepper to taste

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In a large Dutch oven or stockpot, combine turkey, bouillon, onion, carrots and celery. Bring to a boil, then turn down heat to medium-low and simmer the turkey for 30 minutes.  
 When turkey is done, remove to a platter to cool, then cut into cubes.  
 Bring liquid back to a boil and add noodles, 2 tablespoons parsley, lemon juice and season to taste. Cook noodles for about 20 minutes. Add turkey to reheat another 10 minutes. Add additional liquid to the pot if mixture is too thick, either chicken bouillon or water.  
 Serve hot with additional fresh parsley sprinkled on top.



# Home-style Turkey and Noodles

If reserving to serve later in the week pour mixture into a large casserole dish. Let cool. Then cover with foil or plastic wrap and refrigerate for 2 or 3 days. Reheat in a 325°F oven for 45-60 minutes. Add more liquid to thin down if necessary.

**Recipe from:** *The Everything Wild Game Cookbook*, by Karen Eagle

**TOC Variation**—The turkey we used for this recipe was processed in a pressure cooker canner. We were able to process both dark and white pieces of wild turkey and make notoriously tough pieces of meat tender. The wild turkey was hot packed and then processed for ninety minutes at 10 pounds pressure.



# Pepper Jack Antelope Steak and Onion Sandwich

1 lb venison back strap or tenderloin, cut into small thin slices  
 1 12 oz bottle of Stubb's Chicken Marinade-Citrus & Onion  
 8 slices of Pepper Jack Cheese  
 8 slices of Flowers or Sunbeam white Texas Toast  
 1/4 cup of butter  
 1 large yellow onion, sliced  
 2 tsp. olive oil *Winter 2016-17*

First, fix the small thin slices of venison back strap or tenderloin. Place them in a bowl and add Stubb's Chicken Marinade-Citrus & Onion and mix it well. Cover and refrigerate for at least 24 hours. Then drain the liquid from the tenderloin slices.  
 Preheat a large electric skillet to 350 F and add 1 tsp. of olive oil.  
 Fry the deer slices for no longer than a minute per side--just long enough to be done.  
 When done, remove them from the heat and place them on a paper towel lined plate for later.



# Pepper Jack Antelope Steak and Onion Sandwiches

Take a few paper towels and clean the pan using your spatula. Heat the pan to 250 F and slice the onion and add 1 tsp. of olive oil to the pan. Lightly fry the onions, which should only take a few minutes. Set the onions aside for later. Again, wipe the pan with paper towels and then preheat it to 300 F. Add a tablespoon of butter to the pan and once it's melted, lay two pieces of Texas Toast in the pan, making sure each piece is in butter. Next, layer the ingredients on one piece of the toast as follows: 1 full slice of pepper jack cheese, tenderloin, onions, 1/2 slice of pepper jack cheese, tenderloin, onions, and then the other 1/2 slice of pepper jack cheese. Then place the other piece of Texas Toast on top with the buttered side out and put the lid on the skillet so the cheese will melt nicely. Leave it for about 2 minutes. Use a spatula and lift up the corner of the sandwich and look to see if it is nicely browned. If so, gently turn it over and brown the other side, which should take about two minutes as well. When done, place the sandwiches in a platter lined with paper towels. This will keep them from getting soggy and will remove any excess butter.

**Recipe from:** <http://www.deerrecipes.online/pepper-jack-venison-steak-and-onion-sandwich/>

**TOC Variations**—

Deer or beef would be great with this recipe.



# Amazing Antelope Gyros

3 pounds venison, cut into 1/4 inch thick strips

1 (12 oz.) package pita bread

*The Marinade:*

2 tbsp. olive oil

1 1/2 tbsp. ground cumin

1 tbsp. minced garlic

2 teaspoons dried marjoram

2 teaspoons ground dried rosemary

1 tbsp. dried oregano

1 tbsp. red wine vinegar

salt and pepper to taste

*Your choice of toppings (lettuce, tomato, red onion, etc)*

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Mix together the olive oil, garlic, cumin, marjoram, oregano, rosemary, red wine vinegar, salt, and pepper in a large glass or ceramic bowl. Add venison strips, and toss to coat them evenly. Cover the bowl and marinate in the refrigerator for at least 2 hours.

Heat a large skillet over medium-high heat. Cook the venison strips, a half pound at a time, until the venison has browned on the outside and is no longer pink on the inside, about 8 minutes.

Warm the pita bread.



# Amazing Antelope Gyros

Place a generous portion of meat onto warmed pitas to serve. Add your favorite Gyro toppings.

*Tzatziki Yogurt Sauce (Optional):*

1 cucumber, peeled, seeded and diced

1/2 tsp sea salt

8 oz of Greek plain yogurt (I used non fat)

1/2 lemon, juice and zest

2 tsp fresh dill, chopped

1 clove of garlic, minced

Sea salt and fresh cracked pepper, to taste

*Tzatziki Sauce Instructions:*

Peel a cucumber and cut it in half lengthwise. Use a spoon to remove all the seeds from both halves. Dice into small pieces then place in a strainer. Sprinkle 1/2 tsp sea salt over the cucumber and set the strainer in a bowl for 30 minutes. The salt will pull out the moisture in the cucumber. Pat it dry with a paper towel.

Place all ingredients in a food processor and pulse until well blended. Let sit in the refrigerator for at least one hour to let flavors blend.

**Recipe from:** <http://prohuntersjournalrecipes.com/recipes/detail/3>

**TOC Variations—** works well with deer or beef



# Spicy Sausage and Venison Brunch Dish

1/2 pound ground venison

1/2 pound spicy breakfast sausage

Kosher salt and pepper to taste

2 (4oz) cans diced green chilies

1 cup Monterey jack cheese, shredded

12 eggs

1 1/2 cups whole milk

Salsa, sour cream and chopped green onions

Preheat oven to 350° F. Grease a large baking dish and set aside.

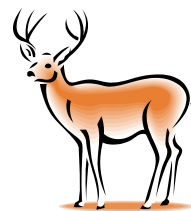
Brown meat and place evenly in the baking dish. Season to taste with salt and pepper. Sprinkle green chilies, then cheese, evenly over meat.

With the back of a spoon, slightly hollow 12 places for the eggs (away from the edge of the baking dish). Break eggs into the indentations and lightly break the yolks with a fork. Pour milk over all and bake for about 30-40 minutes, just until set.

Serve with salsa, sour cream and green onions on the side.

**Recipe from:** The Everything Wild Game Cookbook, by Karen Eagle

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# Venison Breakfast Sausage

2 T sea salt

2 t fresh ground pepper (coarse)

3/4 t mace

1/4 t nutmeg

1/4 t clove

1/2 t garlic powder

1/2 t allspice

2 T ground sage

4 lbs ground pork

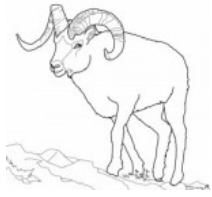
4 lbs venison, cut in 1 1/2 inch pieces

Put venison through meat grinder. Mix all spices and ground pork with the ground venison thoroughly by hand. Package in 1 pound packages, removing all air.

**TOC Variations—** We used this breakfast sausage recipe for the brunch dish.

**Recipe from:** <http://www.food.com/recipe/venison-breakfast-sausage-337976>

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# Smoky Spicy Meatballs

## Ingredients:

2 pounds ground game meat  
 1/2 cup seasoned bread crumbs  
 1 onion, finely chopped  
 2 cloves garlic, minced  
 1 cup Italian cheeses, shredded  
 1/2 teaspoon red pepper flakes  
 2 tablespoons BBQ sauce  
 2 eggs, beaten  
 2 cups spicy BBQ sauce  
 1 teaspoon liquid smoke  
 1/2 teaspoon ground chipotle pepper

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Preheat oven to 350°F.

Combine meat, bread crumbs, onion, garlic, cheese, red pepper flakes, 2 tablespoons BBQ sauce and beaten eggs. Roll into 1-inch meat balls and place on a baking sheet. Bake for 45-60 minutes until well browned.

Combine 2 cups of spicy BBQ sauce, liquid smoke and chipotle pepper. Heat in a chafing dish and add meatballs and serve as an appetizer.

**Recipe from—The Everything Wild Game Cookbook, by Karen Eagle**

TOC Variation—we are using Dall Sheep for the ground meat in this recipe.



# Black Bean Chili

## Ingredients:

2 pounds ground game meat  
 1 onion, chopped  
 2 tablespoons chili powder  
 2 (19oz)cans black beans with liquid  
 2 cups fresh or frozen corn  
 2 (10oz)cans Ro-Tel Original Diced Tomatoes and Green Chilies  
 Kosher salt and ground pepper to taste

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Brown meat in a large pot. Add onion and sauté until soft. Add chili powder, black beans, corn and Ro-Tel, stirring, bringing to a boil. Cover and turn heat down, simmering for 1-2 hours. Add water to this chili if it is too thick. Season to taste with salt and pepper.

To serve, garnish with sour cream, green onions and cilantro.

**Recipe from—The Everything Wild Game Cookbook, by Karen Eagle**

TOC Variation—we are using Dall Sheep for our recipe.



# Waterfowl Poppers

## Ingredients:

4 goose or 8 duck breasts  
 1 pound bacon  
 milk  
 jalapeños (optional)  
 BBQ sauce or other dipping sauce (optional)

Salt/Sugar Brine

2 T Sugar  
 2 T Salt  
 2 cups of water

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Slice the breast meat into 1-2 inch chunks.

Soak chunks in milk 1-2 hours to overnight to remove excess blood in the meat (the higher the fat content in the milk the better).

Soak chunks in salt/sugar brine to retain moisture in meat for at least 1-2 hours if desired.

Slice the bacon into thirds or in halves depending on the size of your goose chunks. Slice jalapeños with care.



# Waterfowl Poppers

Wrap goose chunk and one slice of jalapeño in bacon, securing with toothpick. Repeat until all of the goose chunks are wrapped.

Grill just a few minutes on each side and brush with BBQ sauce when almost done. Goose can be eaten pink and juicy and not always well done.

You can also prepare the poppers in the oven by laying the poppers in a single layer on a bar sheet or 9 x 13 cake pan. Bake at 400°F for 5-10 minutes depending on desired doneness. Browning in the skillet is tasty as well.

Recipe from Sandy Richter

## TOC variation:

**This year we are using goose and duck. 2017**



# Brooster's Original Pheasant Nuggets

2 pheasant breasts, boned out  
½ cup flour  
1 T seasoning salt  
2 teaspoons sesame seeds  
3 T olive oil  
½ onion, chopped  
Salt and pepper to taste

Pound pheasant lightly on both sides, then cut into bite-sized pieces. Prepare flour mixture by combining flour, seasoning salt, and pepper in a small bowl. Heat oil in a skillet over medium-high heat. When oil is hot, add onion and sauté for 2-3 minutes. Roll pheasant nuggets in flour and add to skillet. Stir-fry until pheasant is fully cooked, about 8-10 minutes. Serve hot and enjoy!

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#### **TOC Variations—**

**We used wild turkey instead of pheasant. Feel free to use these nuggets as a base for many other dishes including lasagna, chili, pizza, soups and many more!**

**Recipe from: Broosters Dakota Cuisine Cookbook, by Bruce & Kim Campbell, ISBN 978-0-615-54248-5**