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Waupaca Grouse

2 - 2 1/2 pound Grouse, split in half

Salt and Pepper to taste

1/4 Teaspoon Ground Thyme

1/4 Teaspoon Tarragon

1/4 Cup Melted Butter

2 Tablespoons Dijon Mustard

4 Teaspoons Bread Crumbs

4 Boiled Tomato Halves

4 Strips Crisp Bacon

Preheat broiler. Place grouse on broiler rack. Season with salt and pepper, thyme and tarragon. Brush with melted butter and broil 15 minutes on each side, frequently basting with butter. Remove from broiling rack and pour pan drippings into bowl. Whisk Dijon mustard into drippings and spread over grouse. Press bread crumbs over all. Bake at 400* for about 10 minutes or until golden brown. Remove from heat and garnish with broiled tomato and bacon strips.

Barbecued Duck

2 - 5 Pound Ducks, cleaned and halved

1 Clove Garlic, crushed

1/4 Cup Melted Butter

1/4 Cup Salad Oil

1/4 Cup Lemon Juice

1 Tablespoon Grated Onion

1 Tablespoon Paprika

1/3 Cup Catsup

1/8 Teaspoon Black Pepper

Preheat oven to 400*. Place duck halves, split side down, on rack in a shallow baking pan. Rub with crushed garlic and brush with melted butter. Roast uncovered. at 400* for 15 minute. Combine remaining ingredients in a small saucepan and bring to a simmer. Baste ducks with sauce and lower oven temperature to 350* basting every 10 minutes.

Charcoal Grilled Duck Breasts

4 Duck Breast Fillets
4 Bacon Strips
Salt and Pepper to taste
2 Beef Bouillon Cubes
1 Cup Water
1 Tablespoon Red Current Jelly
1/2 Teaspoon Dry Mustard
1 Tablespoon Sherry
1 Tablespoon Brandy
Pinch of Marjoram
Pinch of Dry Ground Oregano
Grated Rind of 1 Orange

Prepare coals for grilling. Wrap each duck breast fillet with bacon. Fasten with toothpick. Season with salt and pepper. Charcoal broil over hot coals for exactly 2 minutes per side. Dissolve bouillon cubes in 1 cup water in chaffing dish or electric skillet. Blend in jelly, mustard, sherry, brandy, and herbs. Simmer until slightly thick. Stir in orange rind. Place charcoal - broiled fillets in chaffing dish. Cook for 5 minutes or until medium rare. Basting constantly.

Potted Elk Roast

1 3-4 Pound Elk Rump Roast
3 Tablespoons Butter
1/2 Pound Potatoes, peeled and cut into chunks
1/2 Pound Carrots, peeled and cut into chunks
1/2 Pound Onions, peeled and sliced
1/4 Green Pepper, seeded and cut into cubes
Salt and pepper to taste
1 Package Onion Soup Mix
1/4 Cup Red Wine
1/2 Cup Water
2 Tablespoons Flour

Trim all fat and silverskin from meat. Melt butter in heavy skillet over medium heat. Brown meat on all four sides. Remove meat from skillet and place in a large crock pot. Add remaining ingredients, except flour. Cook on low for 8 hours or until meat falls apart with a fork. Remove meat and veggies to serving platter. Keep warm. Blend flour into 1 cup of broth. Place in saucepan with remaining broth and bring to a boil. Cook stirring constantly, for 2-3 minutes, or until thick.

Herb Charcoal Antelope Steak

3 Pounds Antelope Round Steak. cut 1 1/2 inches thick

3/4 Cup Fresh Lemon Juice

1/2 Cup Chopped Onion

1/4 Cup Vegetable Oil

1/2 Teaspoon Salt

1/2 Teaspoon Celery Seed

1/2 Teaspoon Onion Salt

1/2 Teaspoon Thyme

1/2 Teaspoon Rosemary

1/2 Teaspoon Oregano

2 Cloves Garlic, crushed

In plastic bag or large shallow bowl. combine all ingredients except meat. Add meat and marinate 6-8 hours. prepare barbecue for cooking. place steak on rack 6 inches above hot coals. Grill 10-15 minutes, basting occasionally. Turn, continue basting, and grill 10 - 15 minutes longer for medium steak.

Wild Rabbit Soup

1 Rabbit cut into small pieces

2 Tablespoon Flour

Salt and Pepper

1/3 Cup Vegetable Oil

1/4 Cup White Turnip

1/2 Cup Chopped Onion

1/2 Cup Chopped Carrot

2 Celery Stalks cut into pieces

3/4 Cup Flour

4 Cups Brown Stock

1 Bouquet Garnish

3 Oz. Rabbit or Chicken Blood

6 Oz. Port Wine

1 Tablespoon Current Jelly

Salt and Pepper to taste

Toss rabbit in flour and salt and pepper. Heat oil in heavy skillet.

When smoking hot, fry rabbit and veggies until lightly browned. Add 3/4 cup flour and cook until golden brown. Add stock and bouquet garnish and bring to a boil. Lower heat and simmer. Skimming frequently, for 2 1/2 hours, or until flesh of rabbit comes easily from the bones. Turn into a sieve and remove a few pieces of meat.

Cut into 1/4 Inch cubes for garnish. Rub remainder of the rabbit and veggies through sieve. Return to heat. Add Blood of the rabbit, wine, current jelly, and seasoning. Warm, but do not boil. Put the garnish into a hot soup tureen and pour the soup over.

Lemon Tarragon Crappie

4 Whole Crappie

2 Cups Water

1/2 Teaspoon Pepper

1 Teaspoon Salt

1 Bay Leaf

Juice of 1 Lemon

1 Teaspoon Chopped Fresh Tarragon

Combine water, pepper, salt, bay leaf, and half the lemon juice in a large pot. Bring to a boil and cook for about 3 minutes. Reduce heat. Place fish in a steam basket or wrap in cheese cloth. Gently place in simmering water. Cover and cook 6 to 10 minutes or until fish is firm but flakes easily. Remove from water. Uncover. Place on serving platter. Mix tarragon and remaining lemon juice. Sprinkle equal portions over each fish, and then serve.

Citrus Salmon

2 Pounds Salmon Fillets, Cut into 6 pieces

1/2 Cup Flour

Salt and Pepper to taste

3 Tablespoons Chopped Fresh Parsley

1/4 Cup Olive Oil

1 Tablespoon Fresh Lime Juice

4 Cloves Garlic crushed

Juice of 4 Medium Oranges

Preheat oven to 450*. Dredge the fillet pieces in flour seasoned with salt and pepper. Mix together parsley, olive oil, lime juice, and garlic. Place fish in buttered casserole dish. Spread parsley mixture on both sides of fish. Pour on orange juice. Cover and bake at 450* for 20 minutes or until fish begins to flake. Serve over brown rice.

Stuffed Fish Fillets

- 2 Pounds Fish Fillets
- 1 recipe Herb Stuffing
- 1 Cup White Wine
- 1 Tablespoon Cider Vinegar
- 1 Tablespoon Sugar
- 12 Large Shrimp, steamed and peeled
- 1 Lemon cut into wedges

Split fillets lengthwise, rinse and dry. Prepare stuffing. Spread stuffing on fillets. Roll up jelly roll style and secure with round wooden toothpicks. Arrange in a large skillet. Combine wine, vinegar, and sugar; pour around the fish. Cover and poach for 15 minutes or until fish is just tender. Carefully remove the fish to a heated serving platter. Garnish with shrimp and lemon.

Herb Stuffing

- 4 Tablespoons Butter, melted
- 3/4 Cups Fresh White Bread Crumbs
- 1 Cup Chopped Spinach
- 1/4 Cup Chopped Fresh Parsley
- 1 Tablespoon Chopped Fresh Green Herbs of Your Choice
- 1/2 teaspoon Ground Mace
- 1/4 Teaspoon Ground Nutmeg
- 2 hard Boiled Egg Yolks
- 1/2 Cup Currants

Combine all ingredients in a bowl and toss gently with a fork until well blended.

Are you craving that smoked meat flavor? Don't have a smoker to smoke meats. Well here is a perfect way for you to have the smoke meats you have been wanting. Enjoy these recipes.

Smoked Venison

Venison (any cut)

Dry Wine

1/2 C. vegetable oil

1/4 C. Lemon juice

1 teaspoon black pepper

Sour cream

Hot pepper jelly

Marinate venison in wine for at least 24 hrs.

Prepare a light fire in a covered grill. Place meat on spit and cook, basting with sauce made from oil, lemon juice, and black pepper. When meat gets warm add wet hickory chips to the fire(and more briquettes as necessary to keep and even heat). Smoke venison for 3 hours with continued basting.

Remove meat from spit and baste with wine. Wrap in foil and allow meat to cool to room temperature. Reheat, when ready to serve, in foil for 20 mins.at 250 degrees F.

To serve, place a dab of sour cream and a teaspoon of hot pepper jelly on each piece of meat.

Smoked Deer Ham

1 (5 to 8 pound) deer ham trimmed neatly

1/2 C. Worcestershire sauce

1 C. Italian Dressing

1 Tablespoon Cayenne red pepper

1 Tablespoon Salt

1 Tablespoons Pepper

1 C. Chopped Onions

1/2 C. Soft Butter

Put ham in large container, cover with mixture of all the remaining ingredients. (Can slice holes in meat so it can soak inside better, or pierce completely with fork.) Cover well and soak overnight or about 10 hours. Rotate often, about every 2-3 Hours to marinate. Put on smoker and let smoke for 6 hours; turn and smoke 4 more hours or until tender.

Smoked Prime Rib

1 (8pound) prime rib roast

Dry Rub

Crushed Rosemary

Place dry rub seasonings over entire roast surface. Grill roast in a smoker (indirect Heat) for 3-4 hours at 200 to 250 degrees F or until a meat thermometer indicates 140 degrees F(for medium- rare) Sprinkle with crushed rosemary leaves 3/4 of the way through the cooking time.

Smoked Herbed Chicken

- 1 (4 pound) Whole Chicken
- 3 Tablespoons Butter
- 1 Tablespoon chopped fresh Parsley
- 1 Tablespoon Chopped Fresh Oregano
- 1 Tablespoon Chopped Fresh Basil
- 1 Tablespoon Fresh Chives, finely chopped

Preheat outdoor grill for low heat

Rinse chicken inside and out. Pat dry. Loosen skin around the breast area. Place butter in various places under the skin. Mix herbs together and place half under the skin and the other half inside the chicken. Cook chicken with smoke for 4 hours or until juices run clear when poked with a fork.

Smoked Rock Cornish Hens

- Hickory chips (plus apple and cherry chips if available)
- 7 Cornish Hens (or as many as the grill will accommodate)
- 1 Tablespoon Soy Sauce (per hen)
- 3 Tablespoons White Wine Vinegar (per hen)
- 1/2 C. Vegetable Oil
- 1 Tablespoon Lemon Juice
- 5-8 Dashes Tabasco Sauce

Mix equal parts of hickory, apple, and cherry chips for smoke. If apple and cherry chips are unavailable, use all hickory. Soak in water for AT Least 48 Hours for maximum smoke. Thaw, unstuff, wash and truss hens well. Sprinkle liberally (in proportions listed) with soy sauce and wine vinegar. Marinate 3-4 hours, basting and turning frequently.

Start fire and when coals are red, add handful of wet chips. When fire is ready and smoke is ample, pour marinate from hens into a bowl (add a little more wine vinegar and soy sauce if necessary) and add oil, lemon juice and Tabasco sauce. Place hens on rack in smoker. Baste with sauce every 15-30 mins until done. Add more wet chips as required to maintain smoke. Total cooking time is approximately 3 - 3 1/2 hours. depending on cooker and smoke