

COOKIN' GONE WILD

RECIPES FOR INDIANA'S WILD GAME



TABLE OF CONTENTS

Recipe title	Page number
Spicy Thai Catfish Bites with Cilantro Slaw	3
Venison Deep Dish Pizza	4
Hearty Southern Catfish Gumbo	5
Berry Macadamia Compote with Wood Sorrel Whipped Cream	6
Stinging Nettle Pesto with Burdock and Oyster Mushrooms	7
Dove Jalapeno Poppers	8
Dove and Eggs with Maple Benedict	9
Bluegill Chowder	10
Crispy Bluegill in Red Curry Sauce	11
Salmon Salad Open-Faced sandwiches	12
Turkey and White Bean Casserole	13
Venison Pumpkin Chili	14
Fish Tacos	15
Chili Lime Salmon with Mango Salsa (grill)	16
Venison Kabobs with Sriracha sauce (grill)	17
Creole Frog Legs	18
Morel Mushroom Cream Sauce	19
Morel Mushroom Stuffed Bacon Cups	20
Bluegill Meatloaf Muffins	21
Seared Duck Breast w/ Citrus Cranberry Sauce	22
Pecan Cherry Wild Rice	23
Venison Steak with Blue Cheese Sauce	24
Venison Parmesan	25
Venison Queson Blanco Dip	26

TABLE OF CONTENTS

Recipe title	Page number
Warm, Spicy Walleye Dip	27
Crab Stuffed Walleye	28
Popcorn Walleye with Sweet & Spicy Sauce	29
Venison Meatballs with Pesto Aioli	30
Cookin' Gone Wild Videos	31

From our kitchen to yours, happy cooking!

Spicy Thai Catfish Bites with Cilantro Slaw

Serves four

Ingredients:

¼ cup salted peanuts
½ cup panko breadcrumbs
1 pound catfish fillets
½ cup buttermilk
1 garlic clove
½ cup cilantro
½ tsp. red pepper
½ egg
2 tbs. fresh grated ginger

Sauce

1 lime, juiced
2 teaspoons sugar
1 ½ tbs. grated fresh
ginger
½ tsp. crushed red pepper
2 tbs. chopped cilantro
2 tbs. chopped mint

Cilantro-jalapeno slaw

1 bag coleslaw mix
1 bag broccoli slaw mix
1 fresh jalapeno sliced thin, then cut in half
½ cup whole milk
½ cup mayo
1 tsp. white vinegar
1 tbs. sugar
¼ tsp. salt
¼ tsp. cayenne pepper



Preparation:

Mix milk, vinegar, mayo, sugar, salt and cayenne pepper in a large bowl. Add the coleslaw and broccoli slaw mixes and the sliced jalapenos. Mix well. Place in the refrigerator for 30 minutes to 1 hour. Remove and add cilantro. Mix well.

Preheat oven to 450 degrees. Cover baking sheet with foil and spread thin layer of olive oil on it.

Put peanuts in food processor and process until finely chopped. Combine with panko crumbs in a medium bowl and set aside.

Place catfish fillets in a 9" by 13" baking dish and add buttermilk. Cover and microwave on high for 7-10 minutes or until catfish flakes easily. Drain buttermilk and flake the catfish into a large bowl.

Add garlic, green onions, ginger, cilantro, red pepper and egg to the bowl with the flaked catfish. Add salt and black pepper to taste. Make into 2-inch balls, roll in panko mixture and place on baking sheet. Bake on center rack for 15 minutes or until golden brown. Combine lime juice, sugar, ginger, red pepper, cilantro, and mint in a small bowl. Serve with catfish bites.

Venison Deep Dish Pizza

Serves eight

Ingredients:

2 lbs. ground venison
2 tbs. garlic powder
1 tbs. seasoned salt
2 tbs. Italian seasoning
¼ cup olive oil
1 cup water
3 ¾ cups Bisquick
1 small can mushrooms
(or other pizza toppings)
1 large jar of pizza or
spaghetti sauce
¾ cup parmesan cheese
2 cups shredded
mozzarella cheese



Preparation:

Preheat oven to 350 degrees F. Grease 11 X 13” glass pan with olive oil to prevent sticking.

Brown venison over medium-high heat, add 1 tbs. seasoned salt, 1 tbs. garlic powder, and 1 tbs. Italian seasoning. Cook until all venison has turned brown (about 7-10 minutes). Remove from heat.

In a medium bowl, mix Bisquick, water, remaining garlic powder and Italian seasoning. Mix until consistency of pizza dough. Split into halves and place the first half in greased pan, spreading evenly over the bottom.

Add 1 lb. (about ½ of the ground venison), followed by ½ of the pizza sauce, ½ can of mushrooms (or other pizza toppings), ½ of both cheeses on top.

Take other half of the dough and spread out on counter. Place on top of the cheese layer, and repeat all layers.

Place in oven and cook for 20-25 minutes or until cheese is golden brown. (may need to cook longer in some ovens.)

Hearty Southern Catfish Gumbo

Serves eight

Ingredients:

2 pounds catfish
1 stick butter
5 tbs. flour
6 cups of chicken stock
1 medium zucchini diced
1 medium yellow onion diced
2 large carrots diced
1 green bell pepper chopped
1 cup celery diced
1 cup frozen okra
2 garlic cloves
1 can crushed tomatoes
½ tsp. hot sauce
½ tsp. Serracha
1 ½ tsp. Cajun seasoning
1 cup lean smoked sausage
Fresh parsley chopped (garnish)
Green onion sliced (garnish)
Small round loaves of bread for bread bowls (optional)



Preparation:

In a large stew pot, melt butter. Add in flour and stir continuously to make a roux (should be tan colored when finished). Add chopped vegetables and cook until soft, stirring often. Add in all other ingredients, except for the fish, parsley and green onion. Simmer for 1.5 hours.

Add in catfish and cook an additional 30 minutes, gently stirring to not break up the fish fillets.

Serve in a large bowl or bread bowl and garnish with green onions and parsley.

Berry Macadamia Compote with Wood Sorrel Whipped Cream

Serves four

Ingredients:

2 cups berries
1/2 cup orange juice
1/3 cup sugar
2 tbs. butter
1/2 cup macadamia nuts
(chopped)
1/2 tsp. vanilla
2 tsp. sugar
1/4 cup chopped wood sorrel
(plus set aside few sprigs
for garnish)
1/2 block cream cheese
1 cup heavy whipping cream
1 tsp. vanilla
1/4 cup sugar



Preparation:

Place berries, orange juice, and 1/3 cup of sugar into medium saucepan over low-medium heat. Let cook until berries have reduced down and sugar is incorporated.

In a small frying pan melt 2 tbs. butter on medium heat. Add in macadamia nuts, 1/2 tsp. vanilla, and 2 tbs. sugar. Stir in pan to coat (about 2 minutes).

In a large bowl, mix cream cheese, whipping cream, 1 tsp. vanilla, 1/4 cup of sugar and the chopped wood sorrel until the sugar is dissolved and it is light and fluffy.

Allow berries to cool to room temperature or refrigerate to cool. Allow candied macadamia nuts to cool to room temperature.

In a small bowl layer the berries, macadamia nuts and top with wood sorrel whipped cream. Garnish with a few sprigs of wood sorrel.

Stinging Nettle Pesto with Burdock and Oyster Mushrooms

Serves four to six

Ingredients:

¼ cup pine nuts
¼ cup pistachios
4 cup nettles
1 ½ cups arugula
1 cup basil
½ cup olive oil
8 cloves garlic
½ tsp. salt
¼ tsp. pepper
1 ½ cups grated parmesan cheese
1 box bowtie pasta
3 tsp. butter
1 tsp. garlic
¼ tsp. crushed red pepper



Preparation:

Roast pine nuts in oven at 350 degrees for 8 minutes.

Blanch stinging nettles by boiling for 2 minutes and then placing into an ice bath. Strain the nettles. Use paper towel to remove additional water. Place in food processor. Add in pine nuts, pistachios, garlic, salt, pepper, arugula, basil and olive oil and blend until thoroughly mixed. Add in parmesan cheese and blend again.

Cook your bowtie pasta to desired tenderness.

Prepare burdock stems by removing the outer layer of fuzz. Cut at an angle into 2-3 inch pieces. Boil burdock for 2 minutes. While burdock is boiling add oyster mushrooms to a medium frying pan with 2 tsp. butter, 1 tsp. garlic, and red pepper. Remove from boiling water and strain, place into a medium pan and add additional butter.

Drain pasta and toss with nettle pesto, top with oyster mushrooms and burdock.

Dove Jalapeno Poppers

Serves four to six

Ingredients:

20-25 boneless dove
breasts
1 package thick-cut bacon
3-4 fresh jalapeños
1 small block (8 oz.) cheddar
cheese
1 large red bell pepper
1 large yellow bell pepper
1 bottle favorite marinade



About 30 toothpicks soaked in water for 45 minutes

Preparation:

Marinate dove breasts overnight in your favorite marinade in the refrigerator.

Preheat oven to 350 degrees.

Cut fresh jalapeño, red and yellow pepper into quarter-inch thick by 2-inch long strips. Cut cheese into half-inch by 2-inch long strips. Cut bacon strips in half. Now prepare to assemble. Lay strip of bacon flat. Place one marinated dove breast, one strip of cheese, jalapeno, yellow and red pepper at one end of the bacon. Starting on one end of the bacon, roll tightly and secure with toothpick by poking through the middle of the roll up.

Place on baking sheet and bake in the oven for approximately 30-35 minutes or until bacon is crispy.

Dove and Eggs with Maple Benedict

Serves two

Ingredients:

6 dove breasts
1 tsp. seasoned salt
4 thick slices of French bread
3 minced garlic cloves
2 tbs. minced mint
Lemon zest
4 tbs. butter
2 tbs. flour
1 minced shallot
1 shot apple juice
2 cups chicken stock
1/4 cup real maple syrup
2 eggs



Preparation:

Place dove breasts at room temperature for 15 minutes and add seasoned salt. Make mint topping by mixing garlic, mint and lemon zest. Pour chicken stock into a small saucepan and simmer. Heat 3 tbs. of butter in a medium frying pan over medium-high heat and add the dove breasts to sear on each side. The first side should cook for 3 minutes. Then flip and cook for an additional minute on the other side. In the same pan that the doves were cooked in, add the shallot and cook for 1-2 minutes. Add in the flour and butter and stir continuously making a roux for 1-2 minutes. Add in the stock, stirring constantly. Bring sauce to a boil then add in maple syrup and apple juice. Let reduce down at a slow boil until it is the consistency of gravy.

Toast bread slices and cook your egg either over-easy or over-medium.

To plate: Place bread on plate, place gravy on top of toast, add one egg and two dove breasts and sprinkle mint topping over the dove and egg.

Bluegill Chowder

Serves four to six

Ingredients:

8 bacon strips, cut into 1-inch pieces
2/3 cup chopped onion
1/2 cup chopped celery
5 small red potatoes, cubed
2 cups water or chicken stock
1/2 cup chopped carrots
2 tbs. minced fresh parsley
1 tbs. lemon juice
1/2 tsp. dill weed
1/4 tsp. garlic salt
1/8 tsp. pepper
1 pound bluegill fillets cut into 1-inch chunks
1 cup half-and-half



Preparation:

In a large saucepan, cook the bacon over medium heat until crisp. Using a slotted spoon, remove bacon to paper towels; drain, reserving 2 tbs. bacon grease. Sauté onion and celery in bacon grease until tender.

Add the potatoes, water, carrots, parsley, lemon juice and seasonings. Bring to a boil. Reduce heat; simmer, uncovered, until vegetables are tender, about 30 minutes. Add bluegill and bacon (save some bacon for serving); simmer for 5 minutes or just until fish flakes with a fork. Add half-and-half and heat through. Garnish with bacon crumbles and cheddar cheese.

Crispy Bluegill in Red Curry Sauce

Serves four

Ingredients:

1 quart bag of bluegill fillets
2 cups panko breadcrumbs
1 tbs. seasoned salt
1/2 cup flour
1 egg
2 tbs. milk
2 tbs. grapeseed oil
1 can coconut milk (14 oz)
2 tbs. red curry paste
1/4 c. water
1 tbs. brown sugar
2 tbs. fish sauce
Fresh cilantro
Jasmine rice
1 tbs. turmeric
1 tbs. fish sauce
Limes
Green onions (garnish)
1 can coconut milk



Preparation:

Rice

Follow directions on bag for number of servings required. Replace water with coconut milk. Add in fish sauce and turmeric. Cook for suggested time.

Bluegill

Heat oil over medium-high heat to 375 degrees. Bread fish by placing in flour, then egg bath (egg and milk mixed together), followed by a mixture of the panko breadcrumbs and seasoned salt. Place fillets in hot oil and cook for 1-2 minutes on each side. Remove from oil and set aside. In large frying pan, over medium heat, add 1/2 can of coconut milk, bring to a frothy boil, add in curry paste and stir for about two minutes until all paste is incorporated. Add in remaining coconut milk, water, fish sauce, and stir for 1 minute. Add in cooked bluegill fillets and cook for 7 minutes. (add in 1 tsp. cayenne pepper or red pepper flakes for a little spice).

Plating:

Place rice on plate, spread bluegill and red curry sauce over rice. Garnish with cilantro and green onions, serve with lime on the side for squeezing on top.

Salmon (or Steelhead) Salad Sandwiches

Serves four

Ingredients:

3-4 baked salmon steaks (see prep below)
4 tbs. mayonnaise
2 tsp. dill pickle relish
1/2 tsp. Worcestershire sauce
1/4 tsp. salt
1/4 tsp. pepper
1 tsp. lemon juice
2 chopped hard boiled eggs
Sliced cheddar cheese
French bread (cut into large slices)



Preparation:

Baked salmon steaks

Start with skin-on steaks an inch or so thick.

Place steaks in lightly greased pan.

Cover steaks with a layer of thinly sliced lemons.

Drain water from a can of crushed tomatoes and spread on top of the lemon-covered steaks.

Cover pan (I use aluminum foil).

Bake at 350 degrees for 1 hour.

Salmon Salad Sandwiches

Crumble up the chilled salmon, removing skin and all bones. It should flake apart easily.

Combine it in a bowl with mayonnaise, pickle relish, a touch of Worcestershire sauce, salt, pepper, lemon juice and chopped boiled egg. Mash it up into a spreadable mixture. If it

seems a little dry, add more mayonnaise. Spread on slices of your favorite bread to make open-faced salmon salad sandwiches. Warm them for a minute or so under the oven broiler.

After it is warmed up, place a slice of your favorite cheese on top and toast under the broiler until the cheese melts and begins to brown a bit.

Turkey and White Bean Casserole

Serves six to eight

Ingredients:

Wild turkey breast, shredded
Dried navy beans (one bag or one can cooked)
1 cup chicken broth
1 tbs. tomato paste
1 cup diced celery
1 cup diced onion
1 bay leaf
2 tbs. chopped fresh thyme
2 med. Polish sausage sliced
1 cup ham chunks
1 can diced tomatoes
2 cups panko breadcrumbs
2 tbs. chopped fresh parsley
2 tbs. olive oil
Salt/pepper to taste



Preparation:

If using dried beans, be sure to soak in water overnight for 8-10 hours or follow directions on package for softening instructions. Place soaked/canned beans, chicken broth, tomato paste, celery, onion, bay leaf and thyme in a medium sauce pan. Cook over medium heat for 1-1.5 hours (until beans are soft). Remove bay leaf and thyme. Add in turkey, Polish sausage, ham, and diced tomatoes. Cook for 30 –45 minutes over medium-low heat. Preheat oven to 375 degrees. In a medium-sized bowl, mix together panko breadcrumbs, parsley, salt, pepper and olive oil. Once the turkey mixture is cooked, place into a large casserole dish (9" x 13") and top with breadcrumb mixture. Bake for 30 minutes.

Serving suggestion: Serve with hot sauce on the side for those who like a little kick.

Venison Pumpkin Chili

Serves six to eight

Ingredients:

1 lb. ground venison
1 can black beans
1 can hot chili beans
2 cans chili spiced diced tomatoes
1 ½ cups vegetable juice
2 cups water
1 large white onion diced
1 yellow pepper diced
1 orange pepper diced
Fresh cilantro (2 tbs.)
2 tsp. chili powder
1 (15 oz.) can pumpkin
3 tbs. garlic powder
2 tbs. seasoned salt
1/8 cup hot sauce (optional)
1 tbs. cumin
1 tsp. cayenne pepper (optional)



Preparation:

Brown venison over medium heat, season with seasoned salt and cayenne pepper. Put browned venison and all other ingredients into a large slow cooker. Set on high and simmer for 2-4 hours. Add salt and pepper to taste.

Serve with fresh cilantro, shredded cheddar and sour cream.

Fish Tacos

Serves four

Ingredients:

2 cups of sunflower oil or other cooking oil
1 quart bag of bluegill or other white fish
2 eggs
2 tbs. milk
1.5 cups flour
1 box panko breadcrumbs
1 tbs. seasoned salt
1/4 tsp. cayenne pepper
Flour tortilla shells
Red and yellow bell peppers

Sauce

1/2 cup plain yogurt
1.5 tbs. mayonnaise
1 tsp. cumin
1/2 tsp. garlic
1/4 tsp. cayenne pepper (optional)
1 tbs. fresh lime juice
2 tbs. fresh chopped cilantro
1 tbs. minced capers

Preparation:

Sauce

In a small bowl mix the yogurt, mayonnaise, cumin, garlic, cayenne pepper and lime juice. Add in cilantro and capers and mix well. Set aside or put in refrigerator.

Fried Fish

Mix together panko breadcrumbs, seasoned salt and cayenne pepper in a medium bowl. Place flour on plate. Add eggs and milk in a small bowl. Heat your oil (I prefer sunflower oil) to 375 degrees in a large frying pan. Coat fish in flour, followed by egg, and then toss in panko breadcrumb mixture. Cook until golden brown (1-2 minutes on each side for small fillets, longer for thicker fillets).

Plate:

Place tortilla shell on plate, add fish, desired vegetables and sauce.



Chili Lime Salmon with Mango Salsa

Serves four

Ingredients:

4 small pieces of salmon
2 limes freshly juiced
Olive oil
2 tbs. chili powder
1 tsp. cumin
1 tbs. paprika

Mango Salsa:

1 cup diced mango
1/4 cup cucumber diced
1/2 cup red plums diced
1 tbs. finely chopped fresh jalapeño
1/8 cup fresh cilantro
2 limes, freshly squeezed (lime juice)
1 tbs. Thai chili sauce
1/2 tsp. cumin



Preparation:

Heat grill to medium heat. Drizzle salmon with lime juice and olive oil, add spice rub to the meat. Place salmon skin side down on the grill for 5-6 minutes or until the meat is flakey. Remove from grill.

Mango Salsa

Mix mango, cucumber, plums, jalapeno, cilantro, lime juice, Thai chili sauce and cumin in a small bowl. Spoon over top of cooked salmon.

*Note this recipe is great on its own or with rice.

Sesame Venison Kabobs with Sriracha Sauce

Serves three to four

Ingredients:

Venison loin (cubed)
Whole mushrooms (2-3 per kabob)
Red pepper (cut into large chunks)
Yellow pepper (cut into large chunks)
Orange pepper (cut into large chunks)
Red onion (cut into large chunks)
3 tbs. sesame oil
2 tbs. sesame seeds
2 tbs. seasoned salt



Sriracha Sauce:

1/2 cup mayonnaise
1 tsp. Sriracha sauce (can add more for spicier sauce)
1 tsp. lemon juice
1 tbs. fresh chopped cilantro

Preparation:

Mix sesame oil, sesame seeds and seasoned salt in a large bowl. Add in venison, mushrooms, red, yellow and orange peppers, and onions. Toss to coat. Leave to marinate an hour or overnight in the refrigerator. Assemble kabobs on bamboo or metal skewers in preparation for the grill. Alternate between vegetables for a colorful look. Heat grill to medium-high heat. Place kabobs on the grill for 5 to 7 minutes. Be sure to turn the kabobs several times for even cooking.

Sauce

Mix mayonnaise, Sriracha sauce, lemon juice and cilantro in a small bowl. Serve on the side with the venison kabob.

*Note you can also add soy sauce to the marinade to replace seasoned salt.

Creole Frog Legs

Serves two to three

Ingredients:

Indiana-harvested frog legs (10-12)

2 eggs

1/2 cup milk

1 tbs. Creole seasoning

1/2 tsp. garlic powder

1-2 tbs. hot sauce

1 tbs. cayenne pepper

1/4 tsp. salt

1/4 tsp. pepper

Breading

2 cups flour

3/4 cup panko breadcrumbs

2 tbs. Creole seasoning

1 tsp. lemon pepper seasoning

1/2 tsp. salt

1/2 tsp. pepper

1/2 tsp. cayenne pepper

1-2 cup of vegetable or peanut oil for frying



Preparation:

Mix all ingredients for marinade together in a medium to large bowl. Add in fresh or thawed frog legs. Place in the refrigerator for at least 1 hour.

Breading

Mix all breading ingredients in a large bowl. Toss frog legs in mixture to coat. Once coated in breading, place in hot frying pan (oil should be heated to approximately 375). Cook on each side for approximately 3-4 minutes or until the breading is golden brown. Remove from the oil and serve with a side of hot sauce. (We also served ours with Creole potatoes.)

Creole Potatoes

Preheat oven to 350 degrees. Drizzle olive oil in a square glass pan. Slice 3-4 red skin potatoes into 1/4 inch slices and place in pan. Sprinkle with Creole seasoning and bake for 25-30 minutes or until potatoes are soft. Turn occasionally to ensure even cooking. Add olive oil if needed.

Morel Mushroom Cream Sauce

Serves four

Ingredients:

20 to 30 small morels (or 10-15 large)
3 tbs. butter
1 tbs. flour
1 cup heavy cream (room temperature)
Salt
Pepper
1/2 cup green onions chopped



Preparation:

Heat medium to large frying pan on medium/high heat. Add in butter and morels. Sauté for 5 to 7 minutes until morels are fully cooked. Add in flour slowly and continue to mix constantly, so no lumps form. Slowly add in heavy cream and continue to stir. Reduce heat to low and allow to simmer for several minutes until sauce is thick and creamy.

Plating:

This sauce is wonderful on pasta, poured over chicken, beef or venison. It is also an easy sauce for dipping toasted French bread for a tasty and easy appetizer. Enjoy.

Morel Mushroom Stuffed Bacon Cups

Serves four to six

Ingredients:

20 fresh Indiana-harvested morel mushrooms
1 lb. of thinly sliced bacon
2 tbs. butter
1 tbs. fresh basil
4 oz. goat cheese (room temperature)
2 tbs. chopped chives
Optional: 1/2 cup green onion



Preparation:

Bacon cups

Preheat oven to 400 degrees. Use a non-stick muffin tin turned upside down, coated lightly with cooking spray. Cut bacon strips in half. Weave bacon over top of each raised section of the muffin tin (about 4 strips). Place muffin tin on top of a larger cookie sheet to catch the bacon drippings. Bake in oven for 18-20 minutes or until bacon is crispy. Tip: Placing these on every other muffin cup keeps bacon from cooking together.

Morels

Melt butter over medium heat in a medium frying pan. Add in green onion and cook for 2 minutes. Add in cleaned and dried morels and sauté until the outside becomes crispy. Feel free to add more butter if needed. Mix the goat cheese, chopped basil and chives in a small bowl

Plating:

Place bacon cup on a plate, add one teaspoon of the goat cheese mixture. Place several morels on top of the goat cheese and garnish with chives if desired.

Bluegill Meatloaf Muffins

Serves four

Ingredients:

Indiana-caught bluegill (quart bag)
1 tbs. olive oil
1 tsp. salt
1 tsp. pepper
1 egg
1 tbs. lemon juice
1/4 tsp. seasoned salt
1 tbs. mayonnaise
1/4 cup panko breadcrumbs
2 tbs. fresh parsley, chopped
1/2 cup white onion, minced
Cooking spray



Preparation:

Rinse and dry bluegill fillets. Heat skillet over medium heat and add olive oil, salt, pepper and bluegill fillets. Cook until fish turns white and flaky. Use a spatula to chop fish as it cooks into small pieces. Remove from heat and set aside. Drain all liquid.

Preheat oven to 425 F. Coat muffin tin with cooking spray and set aside. In a medium bowl, mix together the cooked bluegill, egg, lemon juice, mayo, seasoned salt, bread-crumbs, parsley and onion. Take handfuls of the mixture and place into muffin tin. It will make 6-8 muffins.

Bake for 10-15 minutes or until muffins are golden brown on top.

Plating options:

Prepare spring salad with blue cheese crumbles and add a bluegill meatloaf muffin on top for a quick and tasty lunch or dinner.

Breakfast/appetizer: Cut a piece of French bread or a baguette, add a slice of smoked cheddar cheese, place bluegill meatloaf muffin on top and drizzle with olive oil.

These are really versatile. Use your imagination and enjoy.

Seared Duck Breast with Citrus Cranberry Sauce



Serves two

Ingredients:

2 boneless skinless duck breasts
2 tbs. butter
Salt
Pepper

Sauce

1 bag fresh cranberries
1 to 2 fresh oranges (squeezed) and zested
2 medium pears (diced)
½ cup sugar
1 tsp. ginger
1 tsp. cinnamon
½ cup water

Preparation:

Citrus pear cranberry sauce

Add ½ cup water to medium saucepan. Stir in cranberries, pears, sugar, orange juice, orange zest, cinnamon and ginger. Stir and bring to a rolling boil. Once boiling, reduce heat to low and simmer. Continue to stir until pears and cranberries are soft (around 25 minutes). Place in container to cool in the refrigerator or freezer.

Duck breast

Place duck breasts between two pieces of cling wrap. Pound duck breast with a meat mallet to achieve even thickness, starting in the middle and working outward. Melt one tbs. butter in a large skillet over medium heat. Season with salt and pepper to taste. Add duck to skillet and cook for 4 to 5 minutes, turn over breast and cook an additional 4 minutes. Duck will be medium rare.

Pecan Cherry Wild Rice

Serves four

Ingredients:

1 ½ cups chicken broth
1 box quick cook wild rice (plus any oil required by directions)
Salt
Pepper
3 tbs. butter
¾ cup dried cherries
1 large apple (diced)
½ cup chopped carrots
½ cup chopped pecans



Preparation:

Bring medium saucepan of water to a boil, follow directions on box of wild rice for preparation. Cook rice allotted time.

Melt butter in large skillet over medium heat. Add in carrots and apple and sauté for 5- 7 minutes (until carrots and apple are soft). Add carrots, apples, chicken broth and dried cherries to the rice. Simmer until liquid is reduced (10 minutes). Add in pecans and stir.

Venison Steak with Blue Cheese Sauce

Serves two

Ingredients:

2 venison steaks
1 tsp. salt
1 tsp. pepper
1 tbs. E.V. olive oil
Fresh herbs (optional)
1/2 clove fresh garlic
8 oz. blue cheese crumbles
2 tbs. butter
2 tsp. garlic
1 tsp. cayenne pepper (optional)
2 tbs. milk or cream
Salt
Pepper
1 tsp. flour



Preparation:

Season venison steaks with salt, pepper, herbs, garlic and olive oil. Place in refrigerator overnight or for 2 hours to marinate.

Remove steaks from refrigerator. Heat a medium skillet to medium-high heat. Place venison steaks into hot pan (or cook on the grill to your desired temperature). Do not overcook—venison is best medium or less.

In the same skillet (or separate skillet if prepared on the grill), add in butter and flour. Reduce heat to medium low. Continually stir the flour and butter mixture until it is light brown in color. Slowly add in milk or cream and blue cheese. Continue to stir until most blue cheese has melted. (This sauce is also good on vegetables). Add in cayenne pepper and salt/pepper to taste. Serve warm over the venison steak. Enjoy.

Venison Parmesan

Serves two

Ingredients:

2 venison steaks (from the backstraps)
1.5 cups panko bread-crumbs
1 egg
2 tbs. milk
2 tbs. butter
1 tsp. Italian seasoning
1 tsp. powdered garlic
1 tsp. salt
1 tsp. pepper
3 tbs. grated parmesan cheese
1/2 cup diced mushrooms
1/2 cup diced yellow bell pepper
1/2 cup diced onion
1 tbs. olive oil
1/2 box angel hair pasta
1 jar marinara sauce
1 block fresh mozzarella



Preparation:

Season venison steak with salt, pepper and garlic for 2 hours in the refrigerator or overnight. Add milk and egg to a small bowl, whisk until consistent in appearance. In a separate bowl, add the panko breadcrumbs and Italian seasoning. Prepare the venison steaks by lightly flattening with a meat mallet to achieve an even thickness. Place each venison steak in the egg wash and then toss with panko breadcrumb mixture. Place butter in medium-to-large skillet and heat to medium to medium high. Place the panko-covered venison into the skillet and cook for approximately 4-5 minutes on each side or until the breadcrumbs are golden brown.

Prepare pasta according to the instructions on the box.

Sauté mushrooms, bell pepper and onion in olive oil over medium heat until onions are transparent. Add the marinara sauce to the vegetable mixture and continue to heat desired temperature over medium-low heat.

Layer pasta, sauce, and breaded venison. Cover with a few slice of fresh marinara and place under the broiler for approximately 2-3 minutes (until cheese is melted and bubbly).

Venison Queso Blanco Dip

Serves eight

Ingredients:

1 lb. ground venison
1 package taco seasoning
1.25 lb. cubed white
American cheese
2/3 cup milk
1/2 cup cold water
1/4 cup diced green chilis
2 diced pickled jalapenos.
1 oz. pickled jalapeno juice

*add hot sauce for
Increased heat.



Preparation:

Brown venison over medium heat, season with taco seasoning. In a large microwave safe bowl, add in cheese, milk and water. Microwave for 5 mins. Stirring every minute. Remove from microwave, and add in green chilis, jalapeno, jalapeno juice and ground venison.

Serve warm with tortilla chips or bread.

Warm, Spicy Walleye Dip

Serves six

Ingredients:

2 tbs. butter
3/4 lb .walleye
1 small onion, diced
4 oz softened cream cheese
2 tbs. lemon juice
1 tbs. smoked paprika
1 cup pepper jack cheese*
1 cup mayonnaise
2 tbs. hot sauce
1/4 cup green onion, diced
1/4 cup fresh parsley, diced
1/2 cup panko breadcrumbs
1 cup parmesan cheese

*substitute for your favorite shredded cheese.



Preparation:

Melt butter over medium heat in a frying pan. Add onions and walleye, cook until walleye is white and flaky, breaking up the walleye into small pieces. Set aside. In medium bowl, mix cream cheese, lemon juice, pepper jack cheese, mayo, and hot sauce. Spread mixture on the bottom of a pie pan. Top with fish and onion mixture. Sprinkle breadcrumbs, green onions, parmesan cheese and parsley on top.

Bake at 350 degrees F for 20-25 minutes or until top is golden brown. Serve with bread or crackers.

Crab Stuffed Walleye

Serves eight to 10

Ingredients:

4-6 strips thick bacon, halved
1/4 cup onion, chopped
2 ribs celery, finely chopped
6 oz. crabmeat
4 cups seasoned panko bread-
crumbs
1 1/2 cups boiling water
4-6 walleye filets



Preparation:

In large skillet, cook bacon over medium heat until crispy. Remove and set aside. Keep bacon grease in the skillet and add onion, celery, and crab until vegetables are tender. Move to a large mixing bowl, add breadcrumbs and water, mix.

Place walleye filets into a large greased baking pan. Spoon breadcrumb mixture over each fillet. Top with two pieces of bacon an serve.

Popcorn Walleye with Sweet & Spicy Sauce

Serves four

Ingredients:

1 lb. walleye
1 cup buttermilk
1 cup panko breadcrumbs
Canola oil (cooking)

Sauce

1/2 cup mayonnaise
1/3 cup sweet chili sauce
1 1/2 tbs. chili garlic sauce
1 tsp. salt
4 green onions (diced)



Preparation:

In large skillet, heat the canola oil (2-3 inches) to 375 degrees F.

Cut all walleye fillets into bite size pieces, pat dry. Place buttermilk into a small bowl. Place breadcrumbs into a small bowl. Take walleye piece, dip in buttermilk and then panko. Once all fish is breaded cook in canola oil until fish is white and flaky.

Sauce

In small bowl mix mayo, chili sauce, chili garlic sauce, and salt. Place into small serving dish for dipping.

Serve:

Top popcorn walleye with green onions and serve with a side of dipping sauce.

Venison Meatballs with Pesto Aioli

Serves six

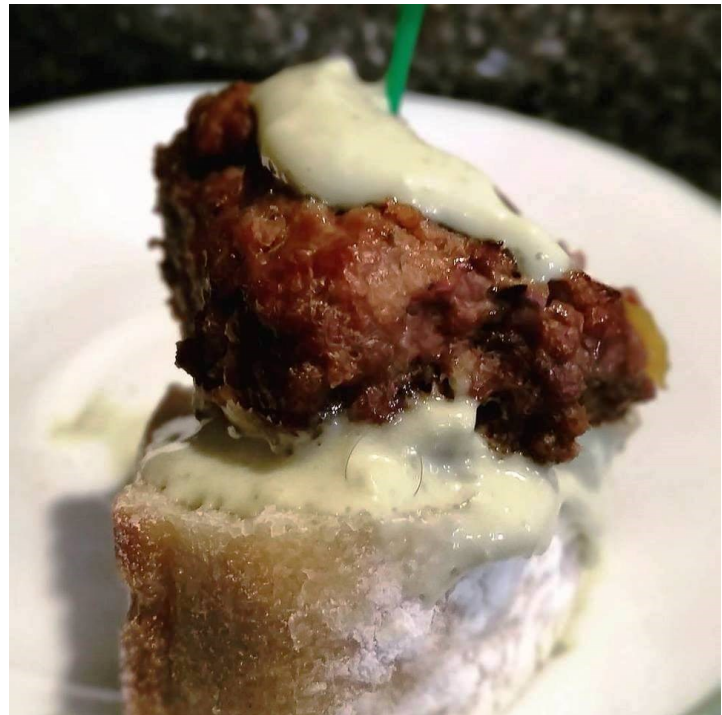
Ingredients:

Meatballs

1 lb. ground venison
2 tbs. garlic
1 tbs. Italian seasoning
2 eggs
1 cup panko breadcrumbs
1/2 cup finely diced green onion
1/2 cup finely diced bell pepper
1 tbs. Worcestershire sauce

Aioli

1 jar pre-made pesto
1 cup mayo
8-10 garlic cloves
1 tsp. lemon juice
1 tbs. olive oil



Preparation:

Meatballs

Preheat oven to 375 degrees F. Mix all ingredients in a large bowl. Form into ball shapes about 1 inch in diameter. Place on large baking sheet and bake for approximately 1 hour or until cooked through

Pesto aioli

Place mayo, 1/2 cup pesto, garlic cloves into a food processor and mix until all garlic is incorporated. Add in 1 tsp lemon juice and olive oil and mix until smooth. Add more lemon juice to taste.

Serve on ciabatta bread with your favorite vegetables.

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