

2011 WILD MEN AND WOMEN COOKING COMPETITION RECIPES

Deep Dish Mexican Deer Meat Loaf Pie - 1ST Place Winning Recipe by Bonnie Robinson

2 pounds ground deer meat
1 1/2 cups corn chips, crushed real fine
1 envelope dry onion soup mix
1/2 cup taco sauce
2 eggs, lightly beaten
3/4 teaspoon ground black pepper
1 envelope Spanish rice mix, cooked
1 can hominy, rinsed and drained
1 (10-ounce) diced tomatoes with green pepper, drained
1 1/2 cups shredded Monterey Jack cheese
3/4 teaspoon minced parsley
1 1/2 cups fresh chili peppers, cleaned and chopped
1/2 cup fresh cilantro, chopped
1/4 cup taco sauce
1 egg, lightly beaten
Corn chips for the top

Preheat oven to 350-degrees. In large bowl combine deer meat with crushed chips, dry soup mix, 1/2 cup taco sauce, 2 eggs and black pepper. Press meat mixture into the bottom and up on the sides of a lightly greased 10-inch deep dish pan. Set aside. Prepare Spanish rice as directed on package. In a large bowl combine prepared rice, hominy, tomatoes, cheese, chili peppers, cilantro, 1/4 cup taco sauce and remaining egg. Spoon rice mixture into meat shell. Place baking dish on cookie sheet. Cover loosely with foil. Bake for 40 minutes; remove foil. Bake uncovered for an additional 30 minutes. Let stand uncovered for 15 minutes. Top with additional chips and parsley. Cut into pie wedges to serve.

Goose Salad - 2nd Place Winning Recipe by Darla Koff

2 cups goose breast, cooked and diced
1 cup mayonnaise
1/4 cup diced onion
1/2 cup finely diced celery
2 tablespoons relish
1 tablespoon drained capers, chopped
1 tablespoon Dijon mustard
1 tablespoon chopped parsley
1 teaspoon granulated sugar
1/2 teaspoon salt
1/4 teaspoon ground pepper

Place good meat in a medium bowl. Add remaining ingredients and toss until well blended. Chill until ready to serve. Serve with crackers or toast. ENJOY!

Rabbit Stew - 3RD Place Winning Recipe by Trevor McColley

4 to 5 cups chopped rabbit
1 (28-ounce) can diced tomatoes, undrained
2 large red tomatoes
8 ounces of okra
1 onion, chopped
1 to 2 large potatoes
1 (14-ounce) can creamed corn
1/2 cup ketchup
1/4 cup barbecue sauce

Combine rabbit, tomatoes with juice, tomatoes, potatoes, okra and onion in crock pot. Cook on LOW for 6 to 8 hours. During the last 30 minutes, add corn, ketchup and barbecue sauce and cook on HIGH.