



**Selected Recipes from
the Sporting Men
and Women of
Manitowoc County**



Index

Appetizers & Snacks 3

Salads & Soups. 10

Main Meals 30

Other Specialties. 50

Desserts 65

The Manitowoc County Fish & Game Protective Association celebrates 100 years of service to the people of Manitowoc County in 2007. To celebrate being recognized as one of the oldest sporting and conservation organizations in Wisconsin we have developed this cookbook. The 27 clubs that make up the organization submitted their best recipes. Our members are pleased to bring you their best recipes many utilizing the fish and wild game available in the area. We hope that you enjoy this cookbook.

Tell your friends about it. It is a great gift. All proceeds benefit Manitowoc County Fish & Game Protective Association and the 100th Anniversary event.



Originally incorporated as the “Manitowoc County Hunting and Fishing Association” Manitowoc County Fish and Game held its first meeting on October 21, 1907 at 8:00 p.m. at Steinhardt’s Hall in the City of Manitowoc. The purpose of the meeting was to elect officers and “perform such other business proper and necessary”. Ed Kelly was the first president of the organization, a position he held until 1920.

The stated purpose of the organization was to “establish and maintain a Hunting and Fishing Club for the advancement of its members in the art of Hunting and Fishing and for the enforcement of the laws against the unlawful killing or selling of game or fish in the State of Wisconsin”.

For the next 100 years sporting men and women of Manitowoc County would work together to protect our rights and resources. They would develop public access to area lakes, purchase lands for public hunting and complete hundreds of projects to benefit the community. It is this proud heritage we celebrate with this book.

We want to thank all those who have supported this organization over several generations of their families. It is people that make a community and this one is great!



Walleye Quesadillas

Submitted by: Dean Halverson – Manitowoc Unit

This is a fast, fun and easy recipe that everyone will enjoy. It can be made with fresh fish, but is also a great way to use leftover filets that you may have had the night before.

Ingredients:

1lb – Fillets
4 to 6 Flour Tortillas
1 cup Shredded Sharp Cheddar Cheese
1 cup Shredded Pepper Jack Cheese
3 tablespoons Chopped Cilantro
1 tablespoon Minced Onion (optional)
Salt & Pepper to Taste

Salsa and Sour Cream for Topping

Preparation:

If using fresh filets lightly season the filets with salt and pepper and pan fry with a tablespoon of butter or oil. Do not overcook. Just cook until fish begins to flake. Set aside and let cool.

Preheat oven to 375 degrees.

Place half the shells on cookie sheeting. A light spray of cooking spray can help to reduce sticking. With a fork break up filets into small pieces. Distribute the walleye equally on the tortillas. Place onion and cilantro equally as well. Cover with a mix of the two cheeses and put the other half of the tortillas on top.

Place cookie sheets in oven for approximately 10 minutes, longer if you like crispy shells. Remove when cheese is melted. Cut into pie-shaped slices and serve.

Throats & Cheeks

Submitted by Bob Nelson – Manitowoc Unit

This is an old Canadian fishing guide recipe and something many sportsmen are not aware of. While this recipe is generally done with walleye, any larger fish will work the same.

Ingredients:

Generous supply of throats and cheeks
½ cup Corn Meal
½ cup Flour
¼ teaspoon garlic powder
1 teaspoon of season salt
Oil for Cooking

Tartar Sauce for Dipping

Preparation:

Native Canadian guides developed this as a way to increase the use of the fish taken by parties on fly-in trips. The cheeks of walleye are where you would think they are. The can be cut from the head with a filet knife. They will have a patch of skin on them which can be removed or left on.

Throats are the pectoral fins that are located below and behind the head. These can be simply cut out with a sturdy knife. There is a good size chunk of meat attached to these fins. We save these over the course of the week when cleaning fish and have them as appetizers at the end of the week.

Heat oil to 350 degrees. Mix dry ingredients in a large bowl. Rinse throats and cheeks and allow excess water to run off. Put in bowl with dry ingredients and mix to coat. Fry until fins are crispy. Serve with tartar sauce.

Bluegill Cheese Bites

Submitted by: Club Member

This is a simple recipe that brings a new coating twist to fish breading. While it can be a snack it can also serve as the foundation of a main meal. Try it for yourself.

Ingredients:

1.5 to 2lbs of Bluegill filets
1 can cheese puffs or balls – baked
3 eggs
¼ cup milk
Garlic and season salt to taste

Preparation:

Crush cheese puffs into a powder and mix with garlic and salt. Place in shallow bowl or baking dish. Beat eggs and milk together. Drench filets in egg mix and coat with cheese crumbs. Fry in hot oil until golden brown.

Serve with favorite sauces.

Woodcock Pate

Submitted by Kellnersville Unit

This is a simple recipe if you can hit the fast moving woodcock!

Preparation:

Simmer 3 woodcock breasts in salted water. Add 3 slices onion and 1 garlic clove. Cook until tender. Remove beast and discard onion and garlic. Puree in food processor and mix with one finely diced egg. Add enough mayo to moisten and serve on crackers.

Shrimp Slush

Submitted by: Club Member

This is an old fashion holiday recipe you might remember.

Ingredients:

1 can tomato soup
1 cream cheese – 8oz
1 envelope unflavored gelatin
1 cup chopped celery
1 small onion – diced
2 hard boiled eggs – chopped
½ green pepper – diced
2 cans small shrimp – rinse and drain
1 cup mayonnaise

Preparation:

Mix gelatin with ¼ cup cold water. Heat soup, add cream cheese until melted, stirring constantly. Add gelatin mixture, stir until glossy. Remove from heat and add mayo and remaining ingredients. Place in six cup mold and refrigerate. Serve with sturdy crackers.

Smoked Fish Spread

Submitted by: Club Member

This is a simple recipe that everyone will love. It is a great way to use leftover fish. It is a great dish to bring to parties.

Ingredients:

1 lb smoked fish – (can salmon can be used in a pinch)
1 cream cheese – 8oz
1 tsp horseradish
¼ tsp salt
2 tsp onions – chopped
1/8th tsp liquid smoke

Preparation:

Place all ingredients in a food processor and pulse until blended to a spread. Serve with crackers or garlic toast.

Venison Coney Island Sauce

Submitted by: Club Member

This is a great sauce on hotdogs or even brats

Ingredients:

1 lb ground venison
1 small onion – chopped
2 shakes Worcestershire sauce
1 tsp lemon juice
1 beef bullion cube in ½ cup water
1 tbs A-1 steak sauce
1 tbs horseradish sauce
1 tbs chili powder
6 tbs tomato sauce

Preparation:

Brown meat and onions. Mix all other ingredients and simmer for 30 minutes.

Sucker Herring

Submitted by: Club Member

This is a heritage recipe that was used commonly when there were heavy runs of suckers in the waters of Manitowoc County. Pass this on to the next generation..

Ingredients:

1 quart – skinned and filleted suckers cut in 1 inch pieces
2 tbs – pickling salt
Cider vinegar to cover pieces
¾ cup sugar
1 cup white vinegar
2 tsp pickling spices
3 onion slices
Whole clove or red pepper flakes to taste

Preparation:

In crock or jar put fish pieces, salt and cider vinegar to cover. Let refrigerated for five to seven days. Now rinse in cold water. This will firm the fish.

Heat sugar and white vinegar to dissolve sugar. Place fish pieces in jar. Layer fish and onions and add pickling spice. Pour warm mix over fish to cover and seal jars. Keep in refrigerator at least four days before serving. Hot fish can be made by adding a bit of Tabasco to the mix and additional red pepper flakes.

Canned Fish

Submitted by: Club Member

This is another heritage recipe that was common when large numbers of salmon were taken in the fall. With the current catches on the big lake this recipe could make a come back. This is a combination of two recipes submitted.

Ingredients:

- 1 quart trout or salmon cut into 2 inch pieces
- 1 tsp canning salt
- 3 tbsl vinegar
- 1 drop liquid smoke
- 2 tsp ketchup dissolved in water (optional)

Pack fish in jar one inch from the top. Add other ingredients and seal jars. Ketchup can be used to add color. Do not use table salt as it will make the mix bitter. Process for 80minutes at 10lbs pressure in pressure cooker.

Pickled Northern

Submitted by: Steve Lenzner – Pigeon Lake Sportsmen

This is a great recipe for those smaller northern where you do not want to mess around with removing the Y bones.

Preparation:

Filet and skin northern in bite-sized pieces. Soak fish in water salty enough to float an egg for 24hrs. Rinse pieces in cold water. Cover with white vinegar and soak for another 24hrs and drain fish. Place fish in quart jars alternating with onions.

Make a syrup with 1 cup water and 2 cups white vinegar, $\frac{3}{4}$ cup sugar and 1 tbsl pickling spice. Boil for 5 minute. Cool and add one cup of white wine. Pour mixture over fish and cover for at least four days before eating.

Fried Squirrel

Submitted by: Steve Lenzner – Pigeon Lake Sportsmen

This is a simple recipe for that squirrel hunter looking for a quick snack.

Preparation:

Place cut up squirrel in pressure cooker with enough water to cover. Cook 35 minutes with 10lbs pressure. Fry cooked pieces in butter under lightly browned. Salt and pepper to taste.

Goose Pate

Submitted by: Steve Lenzner – Pigeon Lake Sportsmen

This is simple and makes a great spread for parties..

Preparation:

Cut up goose into quarters and place in pressure cooker with salt, pepper and water to cover. Cook for 1 hr and 15 minutes until tender. Remove meat from bones and grind with celery and onion to taste. Add garlic salt to taste and enough mayo to moisten.

Pickled Gizzards

Submitted by: Ken Henschell – Kiel Unit

This recipe can be made with gizzards from ducks, geese, pheasants, grouse or even with those just purchased from the store. This used to be a staple at taverns across Manitowoc County along with Pickled Eggs.

Ingredients:

1 1/2 lbs gizzards of choice
1 cup water
1 cup vinegar
1/2 cup sugar
1/4 box of pickling spice tied in cloth
Onions – sliced 1/4 inch thick

Preparation:

Parboil gizzards in salted water until tender. In a sauce pan bring water, vinegar sugar and spices to a boil. Add gizzards and return to boil until done. Add onions to mixture and store in jar or crock in refrigerator for a couple of days before serving. Serve with saltine crackers.

Oven Meatballs

Submitted by: Marie Rosenbauer – Pigeon Lake Sportsmen

This is a great simple recipe that can be used as an appetizer with this sauce or your favorite sauce or gravy. It can also be a main meal item in your favorite spaghetti sauce or stronganoff..

Ingredients:

1 1/2 lbs ground venison or other game meat
3/4 cup oatmeal
3 tbs chopped onion
1 egg
1 1/2 tsp salt
3/4 tsp pepper

Sauce:

1 cup ketchup
3 tbs lemon juice
1/2 cup water
2 tbs brown sugar

Preparation:

Mix all meatball ingredients together and shape into meatballs. Place side by side in baking dish. Combine ingredients for sauce and pour over meatballs. Bake at 350 degrees for 1 hour. For a main dish serve with buttered noodles. Can also be served in a crock pot as a great appetizer.



Smoked Salmon & Asparagus Salad

Submitted by: Dean Halverson – Manitowoc Unit

This is a great start to a special dinner or can be a great lunch salad. The dressing can be made ahead and stored for up to two weeks. Try some of the new varieties of smoked salmon such as pepper or teriyaki in this recipe.

Ingredients:

4 to 6 ounces of Smoked Salmon – Flaked
1 bag – Spring Greens or Lettuce
6 Spears Asparagus – Grilled or Blanched
½ container Grape Tomatoes
½ cup Shredded Sharp Cheddar Cheese
2 Hard Boiled Eggs – Sliced

Dressing:

2/3 cup Olive Oil
1/3 cup Balsamic Vinegar
2 tablespoons Southwest Mustard
2 cloves Garlic – Crushed
Sugar to Taste

Preparation:

In a small bowl crush garlic and add mustard, sugar and balsamic vinegar. Whisk until smooth. Slowly drizzle olive oil whisking constantly to incorporate. Set aside or store in jar.

Cut Grape Tomatoes in half and place atop greens. Cut Asparagus into 1-inch pieces and top salad. Add cheese then lastly the salmon and eggs. Salmon can be warmed slightly if you desire. Pour dressing over and toss lightly before serving. Serve with crusty bread or rolls.

Chick's Fireside Chili

Submitted by: Chick Czekala

Everyone loves a great bowl of chili. This recipe can also be made with beef and is a real crowd pleaser during a football game or after a day of ice fishing.

Ingredients:

*2 lb ground venison
1 medium onion, chopped
1 small green pepper, chopped
2 cloves garlic, minced
1 can (14oz) whole tomatoes
1 can (14oz) tomato sauce
1 tablespoon oregano flakes
4 tablespoon chili powder
1 tablespoon cumin
½ teaspoon salt
¼ teaspoon black pepper
2 teaspoons monosodium glutamate (accent)
1tablespoon beef bouillion powder
1 can beer
2 cans beans (14oz) (I use dark red & Mexican chili beans)
1 sq bitter chocolate*

Preparation:

Fry meat with onions, green peppers and garlic till brown. Cut up tomatoes, removing core and reserving juices. Add reserve juice and remaining ingredients except beans, to meat mixture. Bring to boil, reduce heat and simmer 2 hours, stirring frequently. Add beans just before serving. Enjoy!

Fish Chowder

Submitted by: Gary Krumel

Fish chowder is a great way to use fish that you may not use in a traditional fish fry. Try this recipe with either White Bass or Northern filets.

Ingredients:

*1lb Fish – Raw in filets with no bones
2 cups cubed raw potatoes
3-5 slices bacon
½ cup chopped onion
2 cups milk
2 cups water
3 Tablespoons flour
2 tsp salt
1/8 tsp pepper*

Preparation:

Cut fish in 1 inch pieces. Cook potatoes in 2 cups water (5 minutes), add fish to potato and water mixture. Add salt, and pepper-simmer covered 10-12 minutes. Cook bacon until crisp, drain and crumble but reserve the drippings. Saute onions in bacon drippings. Add bacon, onion to fish. Mix milk and flour and add to all the ingredients, cook until thickened.

Serves 6

Smoked Fish Chowder

Submitted by: Mark Gaedtke

A hearty smoked fish chowder is a great way to use left over fish but is well worth buying fish just for the recipe. This is a great part of a lite dinner with a salad and crusty bread.

Ingredients:

¾ lb smoked salmon
3 slices bacon, diced
1 medium onion, chopped
¼ cup chopped green pepper
4 potatoes, pared & cubed
4 carrots, sliced
1 ½ cups water
1 ½ teaspoons salt
¼ teaspoon pepper
2 (13oz) cans evaporated milk

Preparation:

Break fish apart and remove all bones. In small skillet, sauté bacon, onion and green pepper until golden. Drain and put into crockpot with fish. Add all remaining ingredients except evaporated milk. Cover and cook on low 6 to 9 hours or until potatoes are tender. (High 2 ½ to 3 ½ hours) Add evaporated milk during last hour.

Fish Soup

Submitted by: Piranha Charter Service

This soup is a great alternative to a Manhattan Clam Chowder. Try adding your own favorite herbs for a special flavor or a bit of hot sauce of a bit of bite.

Ingredients:

2-3 lbs fresh fish fillet (trout or salmon)
1 bay leaf
1 onion chopped
3 teaspoons salt
1 ½ cups finely diced potatoes
1 cup thinly sliced celery
1 can or 4 fresh tomatoes
2 teaspoons dried dill weed

Preparation:

Cut fillet in pieces and soak in salt water for 30 minutes. Rinse in cold fresh water. Place pieces in sauce pan and add 5-6 cups water, salt, bay leaf and onion. Simmer for 12-15 minutes. Remove fish, cool and divide in pieces (discard bones). Bring broth to boil. Add potatoes, carrots, celery and tomatoes. Simmer until vegetables are tender. Add fish flakes and dill weed. Simmer 5 minutes and serve hot.

Norwegian Fish Soup

Submitted by: Piranha Charter Service

This is a unique soup with a great history. It is a sweet/sour soup and not for the faint of heart. Give it a try and see for yourself.

Ingredients:

3 lbs salmon or trout fillets
3 quarts water
½ cup vinegar
2 lumps sugar (2 teaspoons)
1 tablespoon caraway seed
3 onions-diced

Preparation:

Clean fillets and cut into large chunks. Slow boil fish in the above liquid and seasonings for 1 hour. Remove fish, thicken soup a bit, then add broken pieces of fish, serve hot, with butter and rye crisps or lefse.

Fisherman's Chowder (Microwave)

Submitted by: Piranha Charter Service

Ingredients:

2 ounces salt pork, diced
1 medium onion, cut into ¼ inch slices
3 medium potatoes, pared, cut into ¼ inch slices
½ cup water
¾ teaspoon salt
¼ teaspoon white pepper
1lb fish fillets, cut into 1 ½ inch pieces
2 cups milk
1 tablespoon butter

Preparation:

Microwave salt pork in 2 quart glass baking dish on high until golden, about 6 minutes. Stir in onions, microwave on high until tender about 3 minutes. Add potatoes, water, salt and pepper. Microwave 8 minutes on high or until potatoes are tender. Add fish to potato mixture. Microwave uncovered on high, stirring occasionally, until fish is tender about 10 minutes. Stir in milk and butter, microwave until butter melts, about 3 minutes.
Serves 4 (1 cup each)

Bacon Cheeseburger Chili

Submitted by: Jack Reimer – Manitowoc Unit

Tired of the same old chili? This recipe has a number of unique ingredients that you will love. It is a hot, hearty meal on a cold evening. It is also an easy recipe that everyone can make. Try it with a piece of your favorite cornbread.

Ingredients:

1 lb ground venison or beef
1 cup chopped onion
2 cloves garlic – minced
1 package chili seasoning mix
1 jar (16oz) chunky salsa
1 can diced tomatoes
1 can (14oz) beef broth
¼ cup smoky BBQ sauce
1 can chili beans
3 tbsls prepared dry mustard
1 package (8oz) Velveeta – diced
6 slices precooked bacon – diced

Preparation:

In a large heavy sauce pan cook meat, onions and garlic over medium heat. Add oil if needed. Add chili seasoning mix, salsa, tomatoes, broth, BBQ sauce, beans and mustard. Cover and simmer for 20 minutes. Add cheese and stir until melted. Serve garnished with diced bacon.

Makes 4 to 6 servings.

Turtle Soup

Submitted by: Doug Fogel – Pigeon Lake Sportsmen

This is a classic recipe from a great member of Fish & Game. The recipe was originally released in Syd Herman's Sparks from the Campfire column. A lot of great history in this recipe..

Ingredients:

8 lbs turtle meat cut into bite sized pieces
6 medium onions – diced
2 medium potatoes – diced
10 medium carrots – diced
1 small green pepper – diced
½ head cabbage – diced
4 bay leaves
1 tsp Natures Seasoning
1 tsp Lawrey's Season Salt
1 quart canned tomatoes
4 stalks celery – diced
½ can tomato juice
3 cans tomato soup

Preparation:

Place the meat in a 12 quart kettle. Add 1 tsp of salt and two of the diced onions. Add enough water to cover the contents. Bring to a boil and then turn down to medium. As this boils skim off the foam from the top. This will remove bitter flavors. Continue to skim for 30 minutes. Keep remaining fluid with meat.

Add all remaining ingredients. If kettle is not full top off with water. Bring to boil and cook about 45 minutes. Will make 12 quarts. Can be frozen if not used immediately.

Turtle Soup Too

Submitted by: Ken Henschell – Kiel Unit

Here is another version of Turtle Soup. Turtle is an excellent meat that can be tough but if cooked properly is delicious. They used to say there were seven different flavors of meat in a turtle. Try it and see for yourself.

Ingredients:

3 lbs turtle meat cut in small chunks
4 tbs butter or oil
4 tbs flour
1 tbs salt
2 bay leaves
2 sprigs parsley
6 cloves
2 tbs lemon juice
½ clove minced garlic
1 cube sugar
½ tsp mace
1 cup canned tomatoes
4 qts stock or water

Preparation:

Parboil meat for at least 10 minutes and save water for stock. Brown meat in the butter or oil and add flour browning to medium or dark brown color. Be careful not to burn. Add tomatoes, salt and garlic. Bring to boil. Add remaining ingredients. Return turtle meat. Cook on simmer for three hours. Can be strained if desired.



Walleye Alfredo w/Baby Bellas

Submitted by: Dean Halverson – Manitowoc Unit

This is a great alternative to the traditional seafood Alfredo. If you do not have walleye, blue gill or any other light fish could be substituted. Add some garlic bread and you have a great meal!

Ingredients:

2lbs Walleye filets cut into 1" pieces
Salt and Pepper to Taste
1 medium onion diced
8oz of Baby Bella Mushrooms – Sliced
2 to 3 cloves Garlic – Crushed
1 Jar Alfredo Sauce
½ cup White Wine
½ cup Half & Half
½ cup Parmesan Cheese
1 package Fettuccini

Preparation:

Boil water and cook pasta to al dente'. In a large sauté pan add 2 to 3 tablespoons of olive oil. Sauté onion, garlic and mushrooms until onions are translucent. Add walleye seasoned with salt and pepper. Cook approximately 3 to 5 minutes until walleye begins to brown. Flip to cook walleye on both sides.

Add wine and allow cooking for another few minutes. Add the alfredo sauce and cream and stir to combine. Heat through until bubbly. Add Parmesan cheese. In a large bowl cover pasta with sauce and serve.

Salmon Loaf

Submitted by: Gary Krumel

Salmon loaf is a classic recipe made popular in the area because of the abundant salmon catches that were made late in the season. Many people canned this salmon for use later in the winter and beyond. This can be made with home-made or purchased canned salmon.

Ingredients:

1 pint Salmon
1 can cream of mushroom soup
¼ teaspoon pepper
½ cup chopped onion (more if you like onions)
1 tablespoon lemon juice
2 eggs – beaten
½ cup crushed Saltine Crackers

Preparation:

Combine and mix
Grease loaf pan and put in salmon mixture. Sprinkle some cracker crumbs on top.

Bake 350 degrees – 50 minutes

Serve plain or with a favorite sauce.

Pepper Trout

Submitted by: Piranha Charter Service

This is a nice recipe when you are hungry for something different to do with fish. This recipe has what is know as the Holy Trinity in New Orleans cooking with peppers, onions and celery.

Ingredients:

2 ½-3lbs trout fillets
3 cups fish stock
2 green peppers
2 fresh tomatoes
2 medium onions
3 stalks celery
2 bay leaves
Salt & pepper to taste
corn starch to desired thickness
¼ cup cooking oil

Preparation:

Boil trout fillets for 6 minutes, cooled and chunked.

In large skillet, sauté in cooking oil green pepper, onion, celery, add tomatoes and bay leaf last. Cook until vegetables are tender. To the skillet with vegetables add fish stock and fish chunks and simmer for 5 minutes. Thicken with corn starch to desired consistency. Serve on bed of rice. Trim with hard boiled egg cut in quarters and parsley.

Salmon Cheese Loaf

Submitted by: Shirley Gaedtke

This is a great variation on the original salmon loaf adding the great taste of cheddar cheese. For a spicier loaf try pepper jack cheese and top with a bit of salsa before serving.

Ingredients:

1 (16oz) can salmon, drained
1 (4oz) can mushrooms, drained
1 ½ cups fresh bread crumbs or 1 cup rolled out soda crackers
2 eggs, beaten
1 cup grated cheddar cheese
1 tablespoon lemon juice
1 tablespoon dry minced onion
1 (10oz) pkg. frozen peas, thawed

Preparation:

Flake fish in bowl, removing all bones. Add all remaining ingredients, except peas, and mix thoroughly. Pour into lightly greased crockpot and shape into rounded loaf. Cover and cook on high 1 hour then low 3-5 hours. Add peas around the loaf during last hour.

Fillet of Fish (Trout or Salmon)

Submitted by: Norbert Cretton

This is a quick simple recipe that can be made with almost any fish. It is a great quick meal at the end of a long but not so prosperous day on the water.

Ingredients:

2 small fillets
lemon juice
melted butter
salsa (mild medium or hot) – you can use barbeque sauce instead

Preparation:

Put fillet in glass cake pan (greased).
Brush with lemon juice and butter.
Pour 1 jar salsa over top.
Bake at 350 degrees for 25 minutes.

Baked Trout Loaf

Submitted by: Ken Henschell – Kiel Unit

Another great use for the abundant trout and salmon we have had in recent years. Fishing is at an all time high. Try this recipe with your family. It is a great weeknight meal.

Ingredients:

3 lbs Trout filets
1 onion – rough chopped
1 stalk celery – rough chopped
½ green pepper – rough chopped
2 pinches parsley
½ cup bread crumbs
2 eggs
Pepper to taste
1 cup water

Preparation:

Put the first five ingredients through a fine meat grinder. This can also be done in a food processor but you must watch to not over process the mix. Add the rest of the ingredients and mix thoroughly. Put in a well buttered baking dish. Top with melted butter. Sprinkle with additional bread crumbs. Bake at 400 degrees for one hour.

Easy Venison Stew

Submitted by: Norbert Cretton

Ingredients:

1 ½ pounds venison roast or stew (cut into ½ inch pieces)
Italian Salad Dressing
Seasoning Salt
Meat tenderizer
Baby carrots
Potatoes (peeled & cut into ½ inch pieces)
1 can cream of mushroom soup

Preparation:

Marinate venison in Italian dressing with seasoning salt and meat tenderizer overnight.
Drain and rinse meat.
Put in roaster pan with 1 bag baby carrots and potatoes on top.
Mix 1 can cream of mushroom soup with ¼ cup of water and mix well.
Pour over top and sprinkle with pepper.
Cover and bake at 325 degrees for 2 ½ hours.

Venison Brats

Submitted by: Norbert Cretton

Ingredients:

8-10 Venison brats
Coke (regular) 8oz
Ketchup – 8 oz

Preparation:

Cook brats on grill or fry in pan.
Cool and cut into pieces.
Put in small crock pot.
Cover with coke and ketchup.
Simmer on low

Venison Meatloaf

Submitted by Club Member

Meatloaf is comfort food and a great way to use ground venison. Try this great recipe with your family.

Ingredients:

1 lb ground venison
½ cup cracker crumbs
1 egg
¼ tsp garlic salt
½ green pepper – chopped
1 small onion – chopped
1 can (8oz) tomato sauce
Salt and pepper to taste

Preparation:

Preheat oven to 350 degrees. Mix ground venison, cracker crumbs, egg, garlic salt, green pepper, onion and seasonings. Place in a greased bread pan. Cover with tomato sauce. Bake for one hour.

Venison Mock Stroganoff

Submitted by Bob Nelson – Manitowoc Unit

This is a simple but elegant recipe. The sour cream and cheese gives the dish a great flavor and is especially well suited for family members who think that venison tastes gamey..

Ingredients:

2 lbs venison steaks
1 onion – diced
2 tbs minced garlic – fresh
1 can cream of mushroom soup
½ can milk
½ cup sour cream
2 cups shredded cheddar cheese

Preparation:

In a large skillet put in a couple of tablespoons of oil or butter and heat to medium. Cook onion and garlic for a few moments until translucent. Be careful not to burn butter or garlic.

Add venison and cook on each side until about three-quarters cooked. Move venison to a baking dish. In skillet combine wet ingredients and mix to make a sauce. Pour over the venison steaks in the baking dish and cover with cheese.

Bake at 350 degrees for about 20 minutes until cooked.

Venison Teriyaki

Submitted by Kellnersville Unit

This is a great alternative to just grilling venison. Try adding onions, mushrooms and peppers for another great version.

Ingredients:

2 lbs venison chops – cut into ½ inch strips
1 envelop onion soup mix
½ cup soy sauce
½ cup sherry wine
2 tbs brown sugar

Preparation:

Mix all ingredients. Threat meat on skewers that have been soaked in water to avoid burning. Marinate skewers in mixture for three to four hours. Take out and cook over hot grill to desired wellness. Remaining marinade can be heated and used as a sauce. Bring to full boil to use.

Venison Cordon Blue Patties

Submitted by Kellnersville Unit

This is a really unique recipe for something different to do with venison. Give a try your next outing.

Ingredients:

2 lbs ground venison
1 pack – green onion dip mix
Sliced swiss cheese
Sliced boiled ham
2 eggs
1 cup fine cracker crumbs
2 tbs cooking oil

Preparation:

Mix meat and dip mix until well blended. Divide meat into 12 equal parts. Patty out 6 pieces of meat on a 3"x4" piece of wax paper. Place a slice of ham and slice of cheese on each patty. Patty out the other 6 pieces and cover. Press edges together to seal. Beat eggs. Dip patties into egg mix and then bread crumbs. Sauté slowly in hot cooking oil until brown and cooked through.

Venison and Noodle-Do

Submitted by Kellnersville Unit

This hunter's version of that famous burger helper is easy to make and great to eat!

Ingredients:

1 1/2 lbs ground venison
1 cup diced onion
1 tbs butter
3 cups tomato juice
1 stalk celery – diced
1 tsp salt
¼ tsp pepper
1 tbs Worcestershire sauce
½ pint sour cream
1 package wide noodles

Preparation:

Saute onions and celery till tender. Add meat and brown. Put raw noodles over meat. Add all remaining ingredients and bring to boil. Simmer for 30 minutes. Stir in sour cream and serve.

Venison or Elk Stronganoff

Submitted by Kellnersville Unit

This is a game variation of a classic Swiss recipe. The use of venison or elk gives it great flexibility and it makes a hearty meal to serve at hunting camp. Try a batch this season..

Ingredients:

1 1/2 lbs venison or elk stew meat
2 tbs butter
1 can (6oz) sliced mushrooms
1 package of onion soup mix
2 tbs flour
1 cup milk
1 cup water
1/2 cup sour cream
Boiled noodles

Preparation:

Cut stew meat in thin pieces. Brown in butter. Add mushroom and soup mix. Stir in flour, milk and water. Cover and simmer 45 minutes stirring occasionally. Blend in sour cream before serving. Serve with boiled noodles.

Venison Tips with Dark Beer Gravy

Submitted by Shawn Seefeldt

This is a special recipe if you love dark beer. The beer tenderizes the venison tips and gives the gravy a unique flavor you will love!

Ingredients:

1 1/2 lbs venison – cubed
1 medium onion – diced
3 cloves garlic – minced (1 tsp)
5 tbs soy sauce
1 cup flour
1 can (6oz) mushroom or 1 cup fresh
Cooking oil
2 bottles dark beer – Bock type beer
Crushed red pepper flakes to taste

Preparation:

In a large skillet or dutch oven, coat the bottom with cooking oil and preheat. Dredge venison in flour and add to hot skillet and brown meat. After meat is brown deglaze skillet with one of the beers. (this is a process is pouring in the beer and scraping the skillet. The other beer is the chef's while doing it.) Add onions, mushrooms, soy sauce and red pepper flakes to taste. Reduce heat to simmer and cook 60 to 90 minutes until tender. Serve over rice or noodles.

Venison Manicotti

Submitted by: Marie Rosenbauer – Pigeon Lake Sportsmen

Ground venison replaces beef in this recipe to create a great classic Italian dish. This is outstanding with some crusty garlic bread and a nice glass of your favorite Italian wine. You can even replace the venison with ground pheasant breast for a lighter fare..

Ingredients:

½ lb ground beef
1 clove garlic – crushed
½ cup mayo
½ tsp salt
1 cup cottage cheese – creamed
4 oz mozzarella cheese – shredded
8 Manicotti noodles cooked and drained
1 jar (16oz) spaghetti sauce
½ tsp dried oregano leaves

Preparation:

Brown beef and garlic in oil or butter. Mix mayo, salt and cottage cheese. Stir in beef. Fill each Manicotti shell with about ½ cup filling. Place in a baking dish. Cover with sauce. Sprinkle with oregano and cheese. Cover pan with foil and bake at 350 degrees for 15 minutes. Remove foil and bake for 10 minutes longer.

Wild Game Ragout

Submitted by: Ken Henschell – Kiel Unit

This is an interesting recipe that works with a variety of game animals. It is great over rice, potatoes or noodles.

Ingredients:

3 lbs venison, elk, caribou, moose or antelope
3 tbs olive oil
3 onions – chopped
2 cloves garlic – minced
½ lb bacon – chopped
1 tsp curry powder
1 can (10oz) tomato soup
1 1/2 quarts water
2 tsp bourbon
¼ cup beer
1 tbs salt
2 cans (6oz) mushrooms

Preparation:

Cut meat into 1 to 2 inch cubes. Brown bacon in pan or electric skillet. Add olive oil, meat, onion and garlic. Add all other ingredients except mushrooms. Cover and simmer for 45 to 60 minutes until meat is tender. Add mushrooms. Thicken with corn starch if needed.

Butter Roasted Pigeons

Submitted by: Ken Henschell – Kiel Unit

Pigeon was a common game bird in days gone by. Readily available they can make for a great meal with the proper preparation.

Ingredients:

3 pigeons –dressed
6 tbs butter
3 slices bacon
6 tbs garlic butter
3 croutes of fried bread
Salt and pepper to taste
Lemon juice

Garnish – Watercress with French Dressing

Preparation:

Wipe birds with a damp cloth. Insert in each 2 tbs of butter mixed with lemon juice and seasoning. Truss each and cover with a piece of bacon. Roast pigeons in 400 degree oven for 20 to 30 minutes basting if necessary. Remove bacon 10 minutes before cooking is completed. Top with garlic butter and allow birds to brown. Remove truss strings and replace bacon. Serve on croute with bed of watercress tossed in dressing. Sauce may be served on the side. This recipe works with any small game bird such as morning doves or woodcock. Cooking times may vary.

Scalloped Turkey

Submitted by Kellnersville Unit

This is a variation of a classic French baked dish. The wild turkey works great as it helps to add both moisture and depth to the dish. This can be a hearty lunch after a cold morning hunting.

Ingredients:

2 cups diced wild turkey (roast turkey can do in a pinch)
1 can cream of celery soup
1 green pepper sliced thin
¼ tsp nutmeg
2 cups toasted breadcrumbs
¼ cup blue cheese crumbled
3 tbs butter
Salt and pepper to taste

Preparation:

Mix turkey, sliced peppers, celery soup, salt and pepper. Place half the bread crumbs in the bottom of a buttered casserole dish. Preheat oven to 350 degrees. Add turkey mixture. Sprinkle with cheese. Add another cup of breadcrumbs. Cover with melted butter. Bake for 35 minutes until gold brown and bubbly.

Pheasant A La Queen

Submitted by Kellnersville Unit

This is a rich, wild game variation of the classic chicken ala king. It is a great way to use leftover pheasant and a hearty camp breakfast or brunch. Try it your next hunt!

Ingredients:

3 cups cooked and diced pheasant
¼ cup butter
¼ cup flour
1 tsp salt
2 cups milk
1 egg yolk
1 can (20oz) pineapple chunks
6 slices of toast
¼ cup slivered almonds
2 tbs butter

Preparation:

Melt butter. Stir in flour, salt and milk. Cook over low heat until thickened. Pour a small amount of the sauce over the beaten egg yolk to temper. Mix back into sauce. Add pineapple and pheasant to warm through. Spoon on hot toast. Brown almonds in remaining butter. Sprinkle with slivered almonds roasted in butter. Serve hot.

Bubba's Pheasant

Submitted by: George & Lynn Robinson-Maribel Sportsman Club

Nothing is better than a rich pheasant recipe. While this recipe takes a bit of prep time but it is a great meal that can be served for family or special occasions.

Ingredients:

2-3 Pheasants-cut into serving pieces (can use pheasant breasts if prefer)

Shorelunch or similar seasoned fish coating (can use seasoned flour)

Soak pieces in salt water overnight.

Rinse pieces and pat dry.

Coat with Shorelunch or coating.

Brown the pheasant pieces in butter in large skillet until golden brown. Place pheasant in a large slow cooker. Cover with following sauce:

Sauce:

1 can cream mushroom soup

1 can golden mushroom soup

¼ cup chopped onions

1 tablespoon herb & garlic seasoning

salt & pepper to taste

Cook over medium heat until heated through. Pour sauce over pheasant pieces and cook on low in slow cooker 4-6 hours. Just before serving, stir in 1 cup of heavy whipping cream or half and half. Let cook until heated through.

Very good served on hot noodles or rice.

Serves 4-6 people depending on size of birds.

Grilled Venison w/Chicken Kielbasa

Submitted by: Jeff & Francis VanderLogt-Mishicot Sportsman Club

This is a wonderfully complex mix of different flavors and textures that are glazed in a great sauce. You are sure to add this to your list of favorites.

Ingredients:

2lbs venison steak or roast – cut into 1 inch cubes

1 ½lbs chicken boneless, skinless, cut into 1 inch cubes

1 large ring kielbasa sausage-cut into bite size pieces

2 large green peppers, seeded, cut in ¾ inch chunks

1 large onion (white) cut into large cubes

1 large sweet potato peeled & cut into ½ inch cubes

1/3 cup canola oil

½ cup honey

1 ½ tablespoons kosher salt

2/3 teaspoon coarsely ground black pepper

1 ½ teaspoon ground cumin

¼ cup or more if needed water

4 large 18"x12" aluminum foil (heavy duty style)

Preparation:

Put venison, chicken, kielbasa, green peppers, onion and sweet potatoes into a large metal bowl. Pour the oil, honey, salt, pepper and cumin over everything. Toss everything to coat evenly.

Refrigerate if you want no more than overnight. Place the four sheets of aluminum foil (torn into 18"x12" sheets) and divide the mixture evenly among the four sheets. Place everything into the center of each sheet. Over the food on each sheet pour 1 tablespoon water. Bring the long end of foil together and fold ends over crisply twice, about a ½" fold. Then close the ends, folding the same way to form a tightly sealed packet. Refrigerate until ready to use. Place packets in large resealable plastic bags for safety, just in case. When coals are hot, place packets on grill. After 5 minutes flip packets, cook another 5 minutes. If you want your meat done more increase your time the way you want it. Unfold carefully, the steam inside is very hot. You can also just cut a flap to open packet. Serves 4. Great for camp, night out with the boys or poker night. Chorizo sausage can be used instead of kielbasa sausage. You can also use white potatoes if you want.

Walleyes In Lemon Butter Mustard Sauce

Submitted by: George & Lynn Robinson-Maribel Sportsman Club

This is a great grilling recipe that can also be done in the oven. Please note that cooking time may be reduced with smaller fish fillets. Check occasionally to not overcook the fish.

Ingredients:

4 walleye filets
1 cup milk
1 stick butter or margarine
2 tbs brown mustard
2 tbs lemon juice (fresh preferred)
1 tbs dried parsley flakes

Preparation:

Soak walleye fillets in milk overnight. Discard milk and place fillets on a double layer of aluminum foil that has edges turned up. Melt butter or margarine. Add brown mustard, lemon juice and dried parsley flakes. Pour this mixture over the fillets and wrap in more aluminum foil. Grill over indirect medium heat 30-45 minutes or until fish flakes easily with fork. Time will depend on thickness of fillets. This recipe can also be done in a 350 degree oven. Bake 30 minutes or until fish flakes easily with fork.

Serves 4-6 people depending on size of fillets.

Prime Duck Breasts

Submitted by: George & Lynn Robinson-Maribel Sportsman Club

Sometimes the simple recipes are the best ones. Duck breasts can be a great meal and this recipe uses a marinade to help keep them moist. Cooking to medium is a great way to enjoy a moist and tender duck.

Ingredients:

6 Mallard or other duck breasts
1 cup olive oil
3 gloves garlic – chopped

Preparation:

Marinate breasts in mixture of olive oil and cloves of garlic, chopped. Let marinade in refrigerator at least 24 hours. Grill the duck breasts over hot coals or on high on a gas grill until they reach desired doneness. Like fine steak, be careful not to overcook!

Seafood & Duck Gumbo

Submitted by Club Member

There is nothing like a great gumbo and this one certainly fits the bill. Duck gives it a great new flavor that your family will love. Spice it up just the way you like it.

Ingredients:

4 ducks – cooked and boned
1 lb smoked sausage
1.5 lbs medium shrimp – peeled
1 quart oysters – in juice or liquor

$\frac{3}{4}$ cup flour
 $\frac{3}{4}$ cup oil for roux

1 onion – chopped
1 green pepper – chopped
3 stalks celery – chopped
4 cloves garlic – minced
Fresh chives, parsley, basil, thyme and oregano to taste
1 can (16oz) tomato paste
 $\frac{1}{2}$ cup honey
1 lemon – juiced
2 tbsl Worchester sauce
Salt and pepper to taste

Preparation

Make roux with flour and oil. Brown slightly to allow for a darker gumbo gravy. Onion and garlic can be browned in the roux. Then add all remaining ingredients except for lemon, shrimp, oysters and duck. Mix well and simmer 45 to 60 minutes. Add final ingredients and cook another 20 minutes. Serve over rice.

Saucy Apple Goose

Submitted by Kellnersville Unit

Apples and wild game are a natural combination and this simple recipe makes a great change from your typical roasted goose. The sweetness compliments the rich red fowl.

Ingredients:

1 whole wild goose – dressed
2 apples – peeled and sliced
1 cup applesauce
 $\frac{1}{4}$ cup currant jelly
1 tsp cinnamon
1 tsp nutmeg
 $\frac{1}{2}$ cup corn syrup

Preparation:

Preheat oven to 350 degrees. Place the sliced apples in the body cavity of the goose. Bake goose at 20 minutes per pound dressed. While baking create a sauce using the remaining ingredients in a heated sauce pan. Baste the bird frequently with the sauce while baking. Use sauce as a gravy over or on the side of the bird.

Potato Stuffed Roast Goose

Submitted by: Ken Henschell – Kiel Unit

Tired of the same old roast goose? This recipe adds a potato stuffing that adds flavor and keeps the bird moist.

Ingredients:

1 medium goose
3 medium potatoes
Grated rind of 1 orange
2 tbs butter
2 tsp sage
1 small onion minced
Salt and pepper to taste
Milk

Prepare the goose. Boil, drain and mash the potatoes and season thoroughly. Add orange rind, sage butter and onion. Moisten with as much milk as needed. Stuff the bird with the potato mix and truss. Roast goose under light foil cover for 1 ½ to 2 ½ hours according to size and internal temperature. After the first 90 minutes remove foil and baste with juices from pan. Allow the bird to crisp the last 30 minutes of cooking.

Serve with pan juices which can be thickened as gravy.

Rabbit Cacciatora

Submitted by Kellnersville Unit

You may not have experienced the great taste of rabbit in Italian cooking. Whether in this cacciatora or in your favorite spaghetti sauce recipe it is a great new taste. Give it a try.

Ingredients:

2 rabbits – cut in serving size pieces
1 small onion - chopped
1 green pepper – chopped
1 can (8oz) mushrooms
1 jar spaghetti sauce
2 tsp olive oil

Preparation:

Brown rabbit, onion, and pepper in oil. Add canned mushrooms and sauce. Simmer on low to medium heat for 30 minutes until the rabbit is tender. Serve with your favorite pasta and nice garlic bread. A glass of wine never hurts.

Great Garlic Bread Alternative

Many of us like a good garlic bread with cheese. Whether you buy your garlic bread or make your own try this great variation. Next time you top your garlic bread with cheese substitute your usual mozzarella or provolone with BLUE CHEESE. You be surprised at what a great change of pace and new flavor this is.

Baked Rabbit and Onion

Submitted by: Fish & Game Member

This is a simple but hearty way to cook rabbit. Rabbit meat is very versatile and can be used in a variety of recipes. It is a light meat with a mild flavor that take sauces well.

Ingredients:

2 large rabbits – quartered and dressed
2 large Vidalia or Sweet Onions – Sliced Thick
3 tbs butter
1 tbs olive oil
16 oz sour cream
Salt and pepper to taste

Preparation:

Quarter the rabbits and brown in skillet. Add some water and cook until tender. Drain. Place rabbit pieces in the a glass baking dish. Saute the onions in butter and oil to prevent burning. Cook until just carmelized. Cover rabbit pieces with onion and pour sour cream to cover. Spread with spatula. Bake at 325 for about 50 minutes. The dish can be finished on higher heat or under the broiler for a few minutes to brown the surface.

Serve with a good while wine like a Piesporter or Riesling.

Bear Steak and Port Wine

Submitted by Kellnersville Unit

Bear is a rich, lean meat that has a delicious flavor and does not have a wild taste if cooked properly. This recipe uses wine as a great flavor enhancer to a rich recipe.

Ingredients:

1 1/2 lbs bear steaks
2 tablespoons butter
1 can slice mushrooms
1/2 tsp salt
1/4 tsp black pepper
1/2 tsp grated lemon rind
1/4 tsp marjoram
1/4 cup port wine
1/2 cup water
1 tbls honey
1 tbls cornstarch or flower
1 tbls water

Preparation:

Cut bear steak into thin strips. Saute slowly in butter turning often. Add mushrooms, salt, pepper lemon rind, marjoram, honey and wine. Cover and simmer for at least one hour. Remove cover, blend cornstarch and tater. Stir in slowly to thicken. Serve with rice or noodles.

Fish Foo Yong King

Submitted by: Piranha Charter Service

East meets west in this interesting way to use trout or salmon. The classic Asian recipe is nicely complimented with fresh Lake Michigan salmon. The sauces give this dish a western touch that is wonderful.

Ingredients:

1 cup flaked fish (cooled, boiled King Salmon or Trout)
1 cup bean sprouts rinsed and drained
3 tablespoons finely chopped water chestnuts
2 tablespoons chopped green onions
3 fresh mushrooms, chopped
4 eggs
2 tablespoons salad oil

Preparation:

Combine first 6 ingredients, adding eggs last. Mix well. Grease griddle or skillet with salad oil. Drop about 1/3 cup egg mixture onto hot griddle; turn over medium heat until lightly browned. Stack 3 cakes together for serving with either sauce:

White Sauce:

2 tablespoons butter
2 cup milk, heated
¼ teaspoon salt
1/8 teaspoon pepper
2 tablespoons white flour

Heat butter until it begins to bubble. Then gradually stir in flour mixed with seasonings, stirring the mixture with a spoon until the whole is blended. Then gradually add the heated milk with continued stirring until the whole is smooth. Serve hot. This plain sauce may be used as a medium to which may be added chopped hard boiled

eggs, mushrooms, oysters, capers, pimento, minced parsley, onion, etc. as desired.

Hollandaise Sauce:

1/3 cup butter
3 tablespoons flour
1 pint boiling water
3 egg yolks
lemon juice to taste

Melt half the butter and sift in flour. Stir and cook slowly adding pint of boiling water, beating until smooth. Add the butter, a small piece at a time, stirring each piece in thoroughly before adding the next, until all the butter is mixed in. Draw aside from the fire and add the beaten egg yolks, keeping the mixture just under the boiling point, beating the sauce as it thickens. Do not allow it to boil any more or the sauce will curdle. Add lemon juice to taste. Sauce should be thick, yellow like a custard, and slightly acid.

Fish Boil

Submitted by: Piranha Charter Service

Fish boils are a classic Lakeshore specialty. Many people do not realize that they can be done indoors as well as outside. Indoor or outside equipment needed. 1 large pot (10 quart size). 1 strainer.

Ingredients:

4 pounds fish – cut fish into 2 ½ inch steaks (remove belly flap)
3 pounds red potatoes
2 pounds of small onions

Preparation:

Add enough salt to 8 quarts of water to make water cloudy (1 lb). Don't worry about too much salt. Bring water to boil, add potatoes, boil 20 minutes, depending on size of each. Add onions and fish and boil another 15 minutes or until fish flakes with a fork. Remove from heat and strain contents from the salt water. Serve with drawn butter and you'll think lobster never existed.

Fish steaks may be seasoned with paprika and broiled for 2 minutes to firm up the meat and add that extra touch.

Baked Fish

Submitted by: Piranha Charter Service

This is a good simple recipe for use with either trout or salmon. It is a great way to use that fresh morning catch.

Ingredients:

2 lbs fish fillets or steaks
salt and pepper
2 tablespoons lemon juice
1 teaspoon grated onion
¼ cup butter or margarine, melted

Preparation:

Heat oven to 350 degrees. If fillets are large, cut into serving pieces. Season with salt and pepper. Mix juice, onion and butter. Dip fish into butter mixture, place in greased square pan 9x9x2 inches. Pour remaining butter mixture over fish. Bake uncovered 25 to 30 minutes or until fish flakes easily with fork.

Salmon Steaks

Submitted by: Piranha Charter Service

A simple grilled salmon steak with freshly caught fish can be an elegant and satisfying meal. This offers a great flavor and easy process to complete.

Ingredients:

4-6 inch thick salmon steaks
1/3 cup melted butter
1 teaspoon Worcestershire sauce
1 tablespoon grated onion
1/4 teaspoon paprika
salt and pepper

Preparation:

Place salmon steaks in shallow baking pan. Blend butter, Worcestershire sauce, onion and paprika; brush lightly on fish. Sprinkle with salt and pepper. Bake at 350 degrees for 25-30 minutes.
Serves 4

Salmon Casserole

Submitted by: Piranha Charter Service

Looking for something different on a cool fall evening. Try this great baked dish for some hearty flavor.

Ingredients:

2 salmon steaks
2 teaspoons salt
1/4 teaspoon pepper
1/4 cup flour
4 tablespoons butter
2 cups sliced onions
1 cup chopped green pepper
3 stalks celery, chopped
2 tablespoons cornstarch
2 cups chicken broth (made with bouillon)
1 cup canned corn kernels
2 tablespoons soy sauce
1 teaspoon sugar
7oz spaghetti noodles, cooked and drained

Preparation:

Cut salmon in 2 inch cubes discarding bones. Dip cubes in mixture of flour, salt and pepper, coating all sides; in butter sauté the salmon, onions, green pepper and celery 10 minutes. Mix cornstarch and broth until smooth. Add to skillet, stirring constantly until it reaches the boiling point, and then cook over low heat 5 minutes. Taste for seasoning. Spread spaghetti in buttered casserole and arrange salmon over it. Pour sauce over all. Cover the casserole. Bake in 350 degree oven with cover on for 30 minutes. Remove cover and cook five minutes.

Broiled Salmon

Submitted by: Piranha Charter Service

Ingredients:

4 salmon steaks (approx: 2lbs)
1 ½ teaspoon salt
¼ teaspoon white pepper
3 tablespoons lemon juice
3 tablespoons olive oil
1 large onion, sliced

Preparation:

Rinse and dry salmon. Season with salt and pepper and sprinkle with lemon juice and olive oil. Spread onion slices over salmon and let stand one hour. Discard onion. Arrange in broiling pan. Broil 3 inches from source of heat, turning once, until browned on both sides.

Broiled Lake Trout

Submitted by: Piranha Charter Service

Ingredients:

1 large lake trout
garlic (1 clove pressed)
2 tablespoons olive oil
¼ teaspoon white pepper

Preparation:

Fillet fish. Cut into pieces. Rub both sides of fish with mixture of last 3 ingredients. Pre-heat broiler. Place in shallow pan and broil until browned, turning once. Spread with lemon butter and garnish with thinly sliced lemon and parsley.

Golden Trout Fillets

Submitted by: Piranha Charter Service

Preheat Broiler:

Ingredients:

2 ½ pounds fresh trout fillets
¾ cups water
¼ cup melted butter
1 teaspoon salt
pepper
½ cup mushroom stems and pieces, chopped
1 ¼ cup cheddar cheese, shredded
1 teaspoon lemon

Preparation:

Place fish fillets in skillet with water. Simmer 6 minutes. In a small mixing bowl blend butter, salt and pepper and lemon. Arrange fish fillets on broiler pan that is well greased. Brush with butter lemon mixture. Broil 4 minutes basting occasionally. Cover each fillet with a mixture of cheese and mushrooms. Broil 3-4 minutes or until cheese is bubbly and well melted.

Broiled Salmon with Barbeque Sauce

Submitted by: Piranha Charter Service

Ingredients:

½ cup lemon juice
1 ½ to 2 teaspoons salt
½ cup salad oil
¼ teaspoon pepper
1 teaspoon dry mustard
2 tablespoons onions, chopped
2 tablespoons brown sugar

Preparation:

Combine all ingredients and pour over fish. Broil 2 inches from heat. Turn to brown on both sides.

Barbequed Trout

Submitted by: Piranha Charter Service

Marinade:

½ cup soy sauce

½ cup cooking sherry

1 tablespoon lime or lemon juice

¼ cup vegetable oil

1 clove garlic-crushed

Put marinade into shaker and shake well.

1 large trout or salmon

¼ lemon wedge

Preparation:

Brush trout cavity with juice from lemon wedge and sprinkle with herbs. Place fish in shallow pan and pour marinade. Let stand one hour, turning once. Cook over hot coals on well-greased grill, turning once. Baste while cooking with strained marinade.

Total cooking time is 5-8 minutes per side.

Western Style on the Grill

Submitted by: Piranha Charter Service

Ingredients:

1 6-8lb fresh or frozen thawed salmon or trout

3 medium onions (quartered)

salt and pepper

1 cup barbeque sauce

6 slices bacon

Preparation:

Place fish on large piece of double foil. Salt and pepper cavity of fish. Stuff cavity with onions, butter and barbeque sauce. Place 3 strips of bacon one each side of fish skin. Wrap tightly in foil. Place foil package on hot cooking grill, 10-15 minutes on each side. Serve with fresh lemon and drawn butter with a touch of garlic.

Grilled Salmon Hawaiian

Submitted by: Piranha Charter Service

Ingredients:

1/3 cup butter, melted
2 teaspoons vegetable oil
1/8 teaspoon garlic salt
2 tablespoons soy sauce
1/2 teaspoon lemon juice
1/4 cup pineapple juice
lemon and pineapple wedges
2lbs salmon or trout fillets

Preparation:

Combine first 6 ingredients. Add fish and marinate 45 minutes, more or less. Grill over charcoal (Weber) or broil 6-7 minutes on each side, or until fish flakes easily with fork.
Good with Vodka Sunrises for a summer cooler drink.

Weber A King

Submitted by: Piranha Charter Service

Ingredients:

1 small king salmon (3-8lbs)
1/2 lemon
4 bay leaves
Worcestershire sauce
butter
salt
pepper
paprika

Preparation:

Cut and grill a fresh salmon. Wash thoroughly in cold water. Place fish on its back, dorsal fin down, and with a sharp knife cut along backbone and through ribs to tail. Open as planked. Place skin side down on tray made of aluminum foil. Place in hot Weber Kettle for 10 minutes and then add butter by brushing. Add a few drops of Worcestershire sauce, salt, pepper, paprika, bay leaves and lemon slices. Cook in Weber for 30 minutes with Weber cover on and fish exposed to smoke.

Trout or Salmon in Foil

Submitted by: Piranha Charter Service

Ingredients:

1 sliced onion
2 sliced carrots
1 can peas
2 sliced potatoes
salt and pepper
lemon juice
1 small can stewed tomatoes

Preparation:

Fillet fish, cut in serving size. Place fillets on large piece of doubled foil. Cover fillets with vegetables, add salt, pepper and butter. Fold both ends of foil together, then fold upward and cook on grill about 40 minutes.

Poached Trout (Microwave)

Submitted by: Piranha Charter Service

Ingredients:

3 cups water
¼ cup vinegar
¼ cup minced carrot
¼ cup minced onion or 1 tablespoon instant minced onion
2 teaspoons salt
4 to 5 peppercorns
1 tablespoon parsley flakes
1 bay leaf
dash thyme
4(8-10oz each) trout

Preparation:

In 2-quart baking dish(12x7) combine all ingredients except trout. Cook uncovered 15 minutes, strain. Bring back to a boil about 2 minutes. Add trout, cook covered with wax paper or plastic wrap 6 minutes, 30 seconds or until fish flakes easily. Let stand, covered 2 minutes. Remove from broth with wide slotted spatula and serve plain or with sauce.

Serves 4

Tip: To eliminate need to strain broth, tie peppercorns, carrot, onion, parsley and bay leaf in a small square of cheese cloth and remove after cooking.

Salmon Au Gratin (Microwave)

Submitted by: Piranha Charter Service

Ingredients:

2lbs salmon fillets, cooked and flaked (about 4 cups)
3 tablespoons butter
3 tablespoons flour
½ teaspoon salt
½ teaspoon dried savory leaves
8 teaspoon white pepper
2 cups milk
1 cup shredded sharp cheddar cheese

Preparation:

Arrange uncooked fish in shallow glass baking dish, cover. Microwave on high until fish flakes about 4 minutes, rotating ½ turn. Place butter, flour, salt, savory, pepper, and milk in one-quart glass measuring cup. Microwave on high 2 minutes, stir to blend. Microwave on high until mixture boils, about 2 more minutes. Drain and flake fish, place in buttered 2 quart casserole. Pour sauce over fish, sprinkle with cheese. Microwave uncovered on high until hot and bubbly, about 8 minutes, rotating every 2 minutes. Let stand 5 minutes.

Salmon A La Microwave

Submitted by: Piranha Charter Service

Ingredients:

2lb salmon or trout fillets
3-4 tablespoons butter
2-3 tablespoons minced onion
½ cup bread crumbs
¼ teaspoon poultry seasoning
½ teaspoon salt

Preparation:

Microwave butter uncovered in glass baking dish (8x8x2 inch) on high for 30 seconds. Stir in onion and bread crumbs, microwave on high for 2 minutes, rotating ¼ turn after 1 minute. Coat fillets with crumb mix (bread crumbs, salt, poultry seasoning), top with remaining crumbs. Place in baking dish. Microwave on high 6-7 minutes until flakes with fork. Rotate dish ½ turn after 3 minutes.

Trout Almandine

Submitted by: Piranha Charter Service

Ingredients:

1 1/2lbs fresh trout fillets or thawed frozen fillets
1 teaspoon lemon juice
salt
1/3 cup slivered or sliced almonds
1/3 cup butter or margarine

Preparation:

Place fillets in 1 ½ quart (10x6) or 2 quart (8x8) baking dish. Rub lemon juice into fillets and salt lightly. Cook, covered with wax paper or plastic wrap 5 minutes or until fish flakes easily. Let stand, covered, while making sauce in 1 cup measure or bowl, cook almonds and butter, uncovered, 4 minutes or until light brown, stirring twice. Service Almandine Sauce over fillets.
Serves 4



Homemade Peach Ice Cream

Submitted by: Jack Reimer

Ingredients:

2 cups mashed peaches (Elberta or Georgia Bell peaches are excellent varieties for this use)
3 cups sugar, divided
Juice of half a lemon
4 eggs
3 tablespoons self-rising flour
Pinch of salt
5 cups whole milk
1 pint whipping cream

Preparation:

Puree peaches in a blender. Add 1 cup sugar and lemon juice. Refrigerate.

Beat eggs slightly, adding remaining 2 cups sugar, flour and salt. Put this mixture in the top of a double boiler.

Scald the milk; then add it slowly to the egg mixture.

Cook over medium heat in double boiler until thick, stirring frequently, Cool.

Combine peaches, cooked mixture and whipping cream in canister of a 4-quart ice cream freezer (manual or electric), stirring to blend the ingredients.

Freeze according to the manufacturer's directions. (If using the manual type of ice cream freezer, turn the crank until crank or your arm will no longer turn, whichever comes first). Then enjoy this delicious, refreshing peachy ice cream.

Makes 1 gallon (16-20 servings)



Canned Meat (Venison or Moose)

Submitted by: Gary Krumel

This is a heritage recipe and goes back to the old days before refrigerators and freezers were common. It is almost a forgotten art but one that still works today.

Ingredients:

¼ teaspoon salt
½ teaspoon cooking oil

Preparation:

Pack raw meat in pint jars.
For each jar add above ingredients.
Using a pressure cooker process 100 minutes using 15# pressure.
(Fill pressure cooker with water up to ¾ up on the pint jars)

¼ minced garlic-optional
caraway seed-optional

We also use this same recipe for canning raw fish.

Ted's Big-Game Marinade

Submitted by: Jack Reimer

There is nothing quite as good as a great marinade. It can turn an average piece of meat into something special. This can be used on a variety of game whether grilled, broiled or baked.

Ingredients:

½ cup imported olive oil
¼ cup golden cream sherry or other rich wine
½ teaspoon salt
½ teaspoon freshly ground pepper
½ teaspoon whole rosemary leaves
¼ teaspoon whole oregano
2 or 3 cloves garlic, finely chopped
2 or 3 drops liquid smoke
1 teaspoon Worcestershire sauce

Preparation:

Combine all ingredients in pint jar. Stir thoroughly until blended; continue to stir while brushing meat to keep olive oil and wine from separating.
Using pastry brush, baste both sides of meat, adding salt and pepper to taste. Place meat in pan, separating layers with waxed paper. Cover meat and let marinade penetrate for 2-12 hours. Note: The meat may be refrigerated, but the marinade blends best with the meat at room temperature.
Makes enough marinade for approximately 5 pounds of big-game meat.
While barbecuing, baste meat once on each side with remaining marinade. If desired, use sprig of fresh rosemary as a basting brush.
Note: This marinade can also be used for beef and pork.

Charlotte's Beans

Submitted by: Jack Reimer

Ingredients:

2 pounds dried kidney beans
2 teaspoons salt
1 teaspoon chili powder
1/8 teaspoon ground pepper
1 teaspoon whole cumin seeds
2 large onions, chopped
3 or 4 cloves garlic, finely chopped or squeezed through garlic press
2 (8oz) cans tomato sauce

Preparation:

Wash kidney beans and soak overnight in enough water to cover. Using same water, bring to boil. Add salt, chili powder, pepper and cumin seeds. Cook over low heat for approximately 1 ½ hours.

Add onion, garlic and tomato sauce. Continue to simmer until beans are tender but not mushy. Add boiling water as needed, as beans will scorch easily.

Makes 10-12 generous servings.

Bloody Mary Mix or Tomato Juice For Chili

Submitted by: George Luebke

Ingredients:

15lbs tomatoes or more, cut up (2 ice cream pails of cut up tomatoes)
3 onions chopped
2 cups celery chopped
2-3 green peppers
2-3 cloves of garlic
2 Jalapeno or chili peppers too (optional). Can also use banana peppers or whatever you want depends on how hot you want it.

I put the above through my juicer and then boil the juice for 20-30 minutes. However, you can combine the above and boil all together for ½ hour or until soft. Put through a food mill.

Add to the above juice:

4 tablespoons Worcestershire Sauce
2 tablespoons celery salt
2 tablespoons salt
2 tablespoons pepper
1 tablespoon Tabasco Sauce
¼ cup sugar
1/3 cup lemon juice
2 tablespoons horseradish (optional but be sure if you use it that it is the plain kind, not the creamy or use fresh ground horseradish)

Bring to boil. Boil 15-20 minutes. Pour into hot sterile jars. Put on lids and rings which have been sitting in hot water. They will seal. Not hot water bath is needed.

Batter Fried Fish

Submitted by: Piranha Charter Service

Ingredients:

¼ cup melted butter
¼ cup milk
1 level cup flour
¼ cup water
2 egg whites (stiffly beaten)

Preparation:

Mix above together and roll fish pieces in batter. Fry in deep fat until done.

Smoked Fish Brine

Submitted by: Piranha Charter Service

While everyone enjoys fish they sometimes forget the simple recipe for the brine. Here is a classic recipe that can be used with regular or brown sugar for excellent smoked fish. It can even serve as a brine for smoking or grilling pheasant, chicken and turkey.

Ingredients:

1 cup sugar
1 cup salt (commercial salt)
1 quart water

Preparation:

Marinate overnight (8 hours); rinse, then put in oven at 160 degrees for half hour, then put in Weber grill for 2 hours, turn every half hour or so.

100th Anniversary Tip

When you are in a hurry to smoke trout or salmon you can filet the fish and then cut into cubes of about 2 inches. These can be brined in as little as 2 hours and then smoked in three hours or less. The process yields a great product with smoke on all sides

Duck Sausage

Submitted by Club Member

This is a unique recipe that can be made at home. If you do not have access to the supplies and tools to stuff links, this recipe can be made into patties that are great on the grill.

Ingredients:

2 lbs duck breast – cut into strips
2 lbs pork shoulder – cut into pieces
1 lb bacon
½ tsp garlic powder
1 tsp salt
2 tsp Hungarian sweet paprika
1 tsp black pepper
1 tsp cayenne pepper
1 pinch allspice
¼ tsp sage
½ tsp thyme
½ tsp savory
1 tsp sugar
¾ cup orange liquor
1 tsp liquid smoke

Preparation:

This recipe works best with a Kitchen Aid Unit with the meat grinder attachment. It can be done using a food processor but you must watch to control the consistency of the meat so it does not turn too mushy.

Grind meat to the appropriate texture. Carefully add the other ingredients and mix thoroughly. While this product can be used fresh it will be better after the mix is in the refrigerator for at least two hours. It can then be patted or made into sausage links. Butter or pork fat can be added if you are concerned about dryness.

Grill to cook.

Salmon Rub

Submitted by Club Member

Rubs are all the range in barbecue cooking. Why not have one specifically for salmon. Give this a try next time you are grilling..

Ingredients:

¼ cup olive oil
¼ cup minced garlic
1 package of dry Italian dressing mix
2 tsp balsamic vinegar
3 green onions - chopped
5 strips half cooked bacon
Salt and pepper to taste

Preparation:

Mix oil, garlic, Italian dressing and chopped green onions together. Tear a sheet of foil large enough to hold the fish filet being cooked. Keep the skin on the filet. Put two pieces of bacon on the foil followed by the filet. Pour the rub mixture over the filet and rub into fish. Cover with remaining bacon and wrap in foil. Cook in oven or medium hot grill until fish flakes with a fork.

Venison Jerky

Submitted by Club Member

This recipe is great for jerky in either venison or beef. It can also be used as brine for smoking fish or for grilling chicken. Try it a variety of ways and find the one you like best.

Ingredients:

2 cans – frozen apple juice concentrate
2 cups – brown sugar
1 cup – pickling salt
1 tsp – soy sauce
1 tbs – worcestershire sauce

Preparation:

Put all ingredients into a large sauce pan and bring to a boil. Allow to cool to room temperature before using. This brine will easily work with 2 to 4 lbs of sliced meats. Cut approximately a ¼ inch thick. Pour mix over the meat and refrigerate overnight.

Jerky can then be made in the dehydrator or smoker. You can also use an oven set for about 150 degrees.

Venison Steak Marinade

Submitted by Club Member

Many hunters are looking for a new way to serve venison steaks. This is a great marinade that can give your grilled meats a new flavor. This recipe can be used on steaks as well.

Ingredients:

½ bottle BBQ sauce
½ bottle Italian salad dressing
1 tsp garlic powder
1 tsp onion powder
12 dashes Tabasco sauce
½ tsp of black pepper
1 tsp A-1 steak sauce
1 1/2 tsp olive oil

Preparation:

Mix all ingredients together in a bowl with a whisk. Venison steaks or back straps can be marinated in ziplock bags for at least four hours. Overnight is acceptable. Wrap steaks in bacon strips and cook on hot grill to taste. Do not overcook.