



## WILD GAME RECIPES 3\*



### Wild Game Pot Roast

3-4 lb. *roast* (shoulder or leg)  
 2 cup water  
 1 bay leaf  
 1/8 tsp. thyme  
 1/8 tsp. basil  
 1/4 tsp. pepper  
 1/4 tsp. celery salt

1/2 tsp. salt  
 4 slices bacon  
 4 carrots, quartered  
 6 small potatoes, quartered  
 1 small onion, sliced  
 (Use other vegetables, if desired)  
 1/2 c sour cream

Place roast, water, and seasonings in a heavy pan. Lay bacon strips on roast. Cover pan tightly. Simmer until nearly tender. Add vegetables and cook with the roast until all vegetables are tender. Add sour cream. Heat but do not boil. Serve immediately. Serves 6 to 8.

**NOTE: Check temperature with meat thermometer for doneness of roast. Thermometer should read at least 160°F, 170°F for well done.**

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### Venison Roast

4-5 lb. *roast*  
 1 tsp. salt  
 1/2 tsp. pepper  
 2 lemons, sliced

2 Tbsp. instant minced onion  
 2 Tbsp. Worcestershire sauce  
 4 slices bacon

Remove all fat from venison roast. Place in a roasting pan and rub with salt and pepper. Sprinkle onion and Worcestershire sauce over roast. Cover roast with bacon and lemon. Roast covered, at 325°F, for about 4 hours until tender. Add a small amount of hot water, if needed. Serves 8 to 10

**NOTE: Check temperature with meat thermometer for doneness of roast. Thermometer should read at least 160°F, 170°F for well done.**

\*Adapted from "Safe Handling of Wild Game" by Susan Brewer, Ph.D. and Charles Stites, M.S., The University of Illinois, 1995



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