

Recipes

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Looking for more? Tantalizing game recipes can be found in Scott & Tiffany Haugen's popular book, *Cooking Big Game*. Go to www.tiffanyhaugen.com for details. Or send a check or money order for \$19.95 (free S&H) to Haugen Enterprises, PO Box 275, Walterville, OR 97489.



Fish Tacos with Avocado Cream Sauce



INGREDIENTS:

- 1 pound fish
- 3 tablespoons fresh lime juice
- 2 teaspoons chili powder
- 1 teaspoon granulated garlic
- 1 teaspoon cumin
- 1/4 teaspoon cayenne pepper
- 2 tablespoons peanut or coconut oil
- 16 small soft corn tortillas
- 1 cup shredded cabbage
- 1/2 cup thin sliced carrots
- Lime for garnish
- Avocado cream sauce

DIRECTIONS:

Chop fish onto bite-sized pieces. In a shallow dish, spread fish in a single layer and drizzle with lime juice. In a small bowl mix spices until thoroughly combined and sprinkle over fish. Let sit 10 minutes at room temperature.

In a large skillet, sauté fish in oil on medium-high heat for 5 minutes or until fish is no longer opaque. Serve in double tortillas topped with cabbage, carrot, sauce and lime for garnish.

AVOCADO CREAM SAUCE

- 1 cup mashed avocados
- 1/2 cup greek yogurt or sour cream
- 2 tablespoons creamy horseradish

In a small bowl, whisk all ingredients until thoroughly combined.

- 1 tablespoon lemon juice
- 1/2 teaspoon ground coriander
- Salt & white pepper to taste

Italian Venison Stew in Dutch Oven



INGREDIENTS:

- 2 lbs. venison, cubed
- 1/2 cup flour
- 3-4 tablespoons olive oil
- 1 cup onion, chopped
- 4-6 cloves garlic, chopped
- 2 tablespoons Italian seasoning
- 2 teaspoons salt
- 1 tablespoon sugar
- 3 cups beef broth
- 2 cups red wine
- 1 cup pearl onions
- 2 cups carrots, sliced
- 1 can diced tomatoes
- 2 cups mushrooms, sliced

DIRECTIONS:

1. Dredge venison in flour, coating all sides, set aside.
2. In a large stew pot, heat olive oil on medium-high heat
3. Add chopped onion and garlic. Sauté 2-3 minutes.
4. Add floured venison and brown for 5-7 minutes.
5. Add seasonings, stir gently.
6. Slowly add beef broth, red wine carrots and pearl onion. Bring mixture to a boil then reduce heat to medium-low.
7. Add tomatoes and mushrooms. Simmer 2 hours on low heat until stew is thick and venison is tender. Serve with bread or over baked potatoes.

PREP TIME: 30 minutes
COOK TIME: 2 hrs. 30 mins.
SERVINGS: 6

Beer Braised Pheasant Legs



INGREDIENTS:

- Legs and thighs from 3-4 pheasants
- 1-1/2 tablespoons flour
- 1 sliced onion
- 4-6 cloves garlic, smashed
- 1 bottle of beer
- 2 tablespoons Cabela's Open Season Roasted Garlic & Beer Seasoning

DIRECTIONS:

1. Preheat oven to 325°-350° F
2. Place all ingredients in a large oven bag, set inside a roasting pan or other oven-safe dish. (If you don't want to use beer, substitute apple juice or chicken stock.) Twist the bag closed and tuck the opening under the bird. Make a small slit in the top of the bag to allow steam to escape.
3. Transfer the dish into the preheated oven and roast for 1 to 1-1/2 hours, or until the meat reaches 150° F and fall easily from the bones and tendons. Serve over brown rice.

PREP TIME: 30 minutes **COOK TIME:** 1hr. 30 mins. **SERVINGS:** 4-6