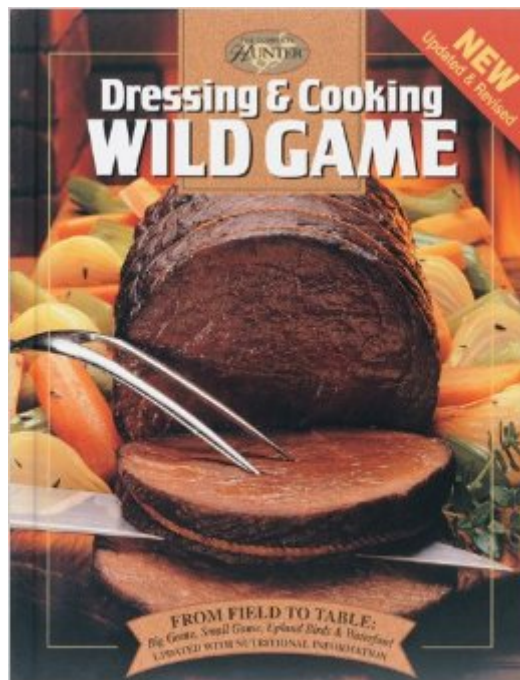


The book was found

Dressing & Cooking Wild Game: From Field To Table: Big Game, Small Game, Upland Birds & Waterfowl (The Complete Hunter)



Synopsis

This popular best-seller is a comprehensive guide to field-dressing and cooking great-tasting big game, small game, upland birds and waterfowl. The color photographs, step-by-step directions and variety of recipes make this a unique kitchen reference.

Book Information

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Customer Reviews

The information on dressing wild game would be very useful to a novice hunter. I am a veteran hunter, and it is the recipes that I applaud. These are real wild game recipes, not chicken and beef recipes converted for use on game birds and venison. I have tried several of the recipes in the book and every one I tried produced gourmet results. We especially like the Basque Pheasant and Pheasant Pot Pie. The color photos would make even a vegetarian's mouth water.

Not only does this cookbook give valuable tips on the handling of game in the field and while butchering, it gives great recepies for the kitchen. All of the pages are filled with very useful photos. This book can be usefull to a hunter of any level of experience.

I have been using this guide to Dressing & Cooking Wild Game for several years. I bought it when I was first starting hunting big game to assist me with dressing and preparing the meat for storage or cooking. The detailed photos and descriptions helped guide this novice through the processing of Wild Game by showing many tricks I would never have found on my own. Birds, small and big

game, field dressing, to cooking, to the table. This guide is a must for any sportsman's library. AND IT HAS SOME GREAT RECIPES AS WELL.

When I came home there was a dead deer on my living room table (yes I was shocked because it didn't belong there) and my husband was looking at it holding a knife. He didn't look so sure what to do. I got this book from the library which explains in very detailed pictures how to "disect" the animal. It worked so great I bought him the book for xmas and we have used it several times for deer, turkey and the great recipes.

The reason I give this book a three is because I killed two squirrels today but was not able to successfully field dress/skin them. The book got me close and gave me a good general idea but could have included more tips for beginners. For example, it could have talked about how to keep hair off the meat or it could have given more detailed information about pulling the guts out. On gutting, the book just says to cut from the vent to the rib cage and pull out the guts. For starters, what does he mean by the vent? Should I just pull the guts out, or will I need to cut some away? Should I worry about keeping fecal matter and urine from contaminating the meat? If so, how do I do it? How do I deal with the different anatomy of males and females? There were so many questions that I wanted answered, being that I had never once done this before, which the book did not answer. And, it cost two good squirrels to be wasted. Again, it gave me a good general idea and had great pictures for what it did tell me, but for an absolute beginner, do not rely on this book alone. I have not used this book for deer or birds, so I can not comment on how good those portions are for beginners.

One of the most comprehensive books I've ever owned on the subject. This book covers everything from how to sharpen a knife to skinning and butchering deer, rabbit, squirrel, pheasant, quail, and coon. There are also several recipes in the back for each of these animals. Good pics, good information, good book.

The book contains excellent photography making it most helpful; the problem I found with it however was the example shown for field dressing the deer. In my opinion opening the carcass from chin all the way through the crotch area is absolutely wrong. A much better way is discussed in the book entitled, "Butchering Deer" by John Weiss. Dressing and cooking wild game is an excellent book in all other aspects and would have rated five stars if this area was correct.

To be 100% frank, I've only used a handful of recipes from this book and all of them have been on mule deer venison. That being said, all of the recipes I have used have been first rate. My wife used to turn her nose up at venison and couldn't stand the strong gamey smell (admittedly, I was overcooking it but have since learned better). With a bit more practice at cooking venison and using the recipes out of this book, she did a complete 180. She was genuinely disappointed when we ran out of venison as she became addicted to some of the recipes found in this book. She no longer asks why I bother going deer but instead encourages me to go hunting so she can get her fix! The various how-to sections (knife sharpening, field dressing wild game, etc) may also be appreciated by new hunters.

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