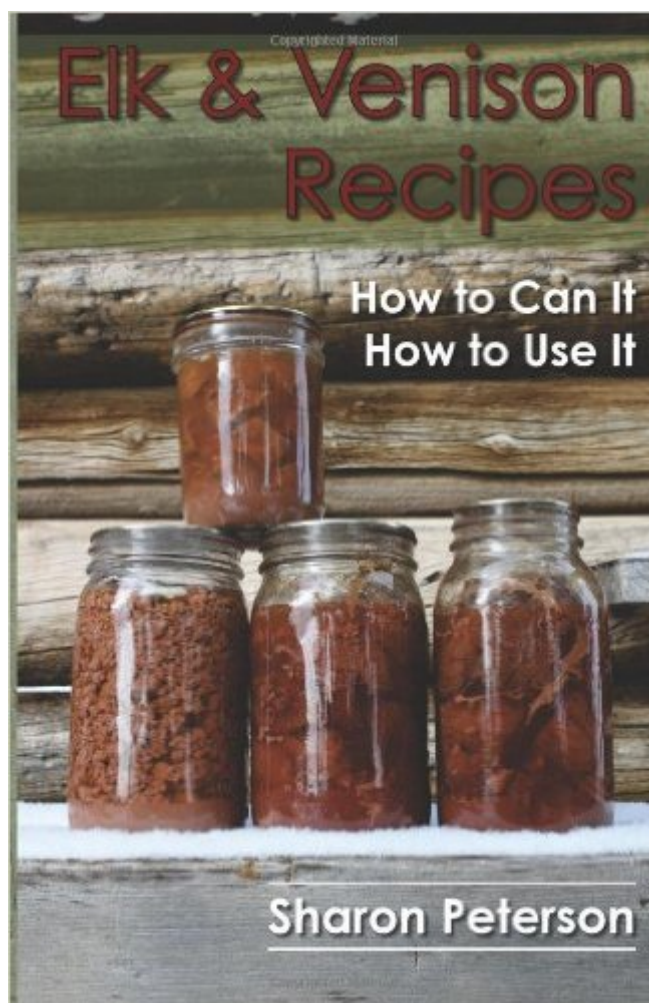


The book was found

Elk And Venison Recipes: How To Can It; How To Use It



Synopsis

You've had a successful hunt. You've carefully field dressed and cared for your meat. Prepare your favorite cuts for the freezer, make your fill of jerky and sausage. Then?? can the rest! Learn here step by step how to preserve your meat and store it on the shelf. Learn why you really need to use a pressure canner. Do it the right way and there is no need to worry about poisoning your children or losing all your meat when the freezer goes out. The Recipes You've been busy canning venison. Now what? Your shelves are full of canning jars with ground or cubed elk.... what do you do with it? Make supper of course! Included are family recipes using home canned wild meat and other home canned foods. These recipes are not fancy or complicated. Simply delicious and simple to prepare. That is what you'll find here.

Book Information

Paperback: 48 pages

Publisher: CreateSpace Independent Publishing Platform (August 2, 2012)

Language: English

ISBN-10: 1478234873

ISBN-13: 978-1478234876

Product Dimensions: 5.5 x 0.1 x 8.5 inches

Shipping Weight: 4 ounces (View shipping rates and policies)

Average Customer Review: 4.4 out of 5 starsÂ Â See all reviewsÂ (17 customer reviews)

Best Sellers Rank: #575,911 in Books (See Top 100 in Books) #77 inÂ Books > Cookbooks, Food & Wine > Cooking by Ingredient > Meat & Game > Game

Customer Reviews

To someone new to canning meat, this is extremely helpful. Hoped to get some new ideas on how to spice up my venison and elk meals but you can use any beef recipe and get the same results.

Recipes are quite basic, but canning instructions are detailed and easy to follow. I got exactly what I was looking for with this book.

Great recipes, great resource for anyone looking to can up game.

The book is not what I expected at all. I don't think it was worth 10.00

disappointed in the size for the price

Very pleased with the results

Arrived on time. I just got it so I haven't tried the recipes yet. It looks pretty good.

Enjoy this book, hope to put it to use soon, very helpful pressure canning times

[Download to continue reading...](#)

Elk and Venison Recipes: How to Can it; How to Use it The Venison Cookbook: Venison Dishes from Fast to Fancy Venison Recipes Made Simple: 99 Recipes for the Homecook Buck, Buck, Moose: Recipes and Techniques for Cooking Deer, Elk, Moose, Antelope and Other Antlered Things The Everything Wild Game Cookbook: From Fowl And Fish to Rabbit And Venison--300 Recipes for Home-cooked Meals 301 Venison Recipes: The Ultimate Deer Hunter's Cookbook I CAN CAN RELISHES, Salsa, Sauces & Chutney!!: How to make relishes, salsa, sauces, and chutney with quick, easy heirloom recipes from around the ... (I CAN CAN Frugal Living Series) (Volume 3) Black Elk Speaks: Being the Life Story of a Holy Man of the Oglala Sioux, The Premier Edition The Sacred Pipe: Black Elk's Account of the Seven Rites of the Oglala Sioux (The Civilization of the American Indian Series) Elk: A Falcon Field Guide [tm] (Falcon Field Guide Series) Elk Country (Wildlife Country) Black Elk Speaks: Being the Life Story of a Holy Man of the Oglala Sioux Black Elk Speaks Being the Life Story The Jerky Bible: How to Dry, Cure, and Preserve Beef, Venison, Fish, and Fowl The Complete Jerky Book - How To Dry, Cure and Preserve Everything from Venison to Turkey Gut It. Cut It. Cook It.: The Deer Hunter's Guide to Processing & Preparing Venison The Sporting Chef's Better Venison Cookbook Venison Cookery (The Complete Hunter) The Complete Venison Cookbook Quick & Easy Recipes: Over 50 Simple and Delicious Vegan & Vegetarian Rice Cooker Recipes That Anyone Can Make! Recipes for Weight Loss & Overall ... (Rice cooker Recipes - Rice Cooker Cookbook)

[Dmca](#)