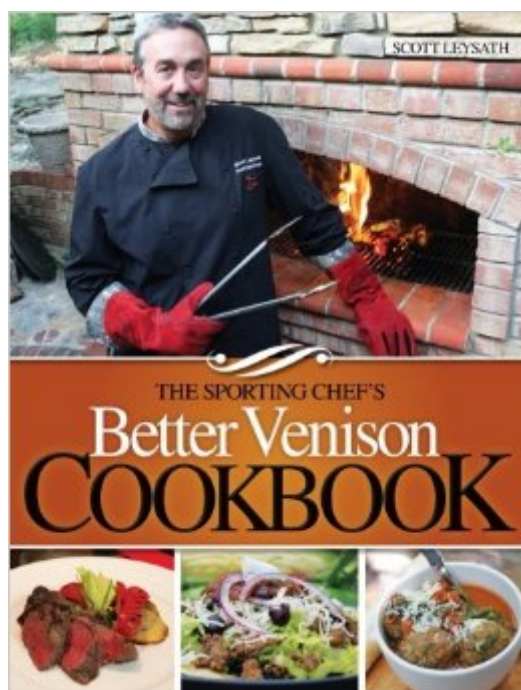


The book was found

The Sporting Chef's Better Venison Cookbook



Synopsis

Scott Leysath has a mission: to give you venison recipes you'll use again and again. Nothing makes him happier than a cookbook full of food stains and hand-written notes. This book features 100 of his favorites, from appetizers, salads, soups and stews, stovetop dishes, great grilled venison and more. If you long for better-tasting venison, you're in for a treat. Known as The Sporting Chef, Scott is America's leading authority on the proper preparation of fish and game. He has worked in the food industry since 1978. His first television show, The Sporting Chef, has been syndicated worldwide since 2003. His second show, HuntFishCook, has aired throughout the United States and Canada since 2005. And his newest show, Dead Meat, takes him across North America in search of folks who hunt, fish, trap and cook unusual creatures. He's also the cooking editor for Ducks Unlimited magazine.

Book Information

Paperback: 176 pages

Publisher: Krause Publications (November 30, 2012)

Language: English

ISBN-10: 1440234574

ISBN-13: 978-1440234576

Product Dimensions: 8.2 x 0.5 x 10.9 inches

Shipping Weight: 1.1 pounds (View shipping rates and policies)

Average Customer Review: 4.6 out of 5 stars Â Â See all reviews Â (40 customer reviews)

Best Sellers Rank: #212,558 in Books (See Top 100 in Books) #23 in Â Books > Cookbooks, Food & Wine > Cooking by Ingredient > Meat & Game > Game #132 in Â Books > Cookbooks, Food & Wine > Cooking by Ingredient > Meat & Game > Meats #207 in Â Books > Sports & Outdoors > Hunting & Fishing > Hunting

Customer Reviews

Scott truly appreciates venison for the unique and wonderful food it is - if cooked right. He recognizes the delicate flavor as an advantage and that it is not just "another piece of meat to be thrown on the grill and served rare to keep it from getting tough." This is the best venison cook book I have ever found. It goes into treatment of the game, highlighting wonderful and complementary flavor and even deals with what to do with the less than choice cuts. Like other rare good books, this one is a joy to give to other foodies and hunters who appreciate game and want to produce the best meals from it for their friends and family. Thanks Scott.

Finally a venison cookbook for people who really love to cook!! It was such a relief to get away from the "soup mixes - bottled sauces" school of game cooking. I am a "scratch" cook (yes, I bake my own bread) and this cookbook really speaks to me. Excellent techniques with quality ingredients are the backbone of this book. We are surrounded by deer at our home in rural NH, so I will be using this through the years. Hats off to Mr. Leysath!

I'm not a hunter and haven't eaten venison, since my dad hunted. I was impressed with the recipes and photos within this cookbook, from front to back page. I gave as gift's to two avid deer hunters, which they were thrilled by the tasty, easy recipes along with a mouth watering photo of the dish. Just for laughs I included some hunting cartoons, that made the gift extra special.

I found this book to be very insightful and much more useful than your simple recipe book. It covers many areas of venison preparation that I had never given much thought to. Mr. Leysath knows his stuff! A must have for any deer hunter--or anyone who enjoys venison for that matter.

I purchased the Better Venison Cook Book for my son in Ohio.He was thrilled to use it and improve his cooking of Venison.The cook Book helps you a better cook that is quicker and the process is easier.Don't forget the venison tast great.

Fun ideas on different ways to serve venison with easy to follow and prepare recipes. This cookbook even has my wife interested in game preparation.

I have known Scott since he cooked for my Fellows reunion at the Hughston Clinic many years ago. I have followed his advice to create many a memorable evening of game meals. I bought the book to see what else he was willing to share. I couldn't be more pleased.Bravo, Scott. Keep enriching our lives with you delectable recipes that anyone can follow.Stan Longenecker

Excellent cooking reference for all, but especially those new to cooking game. It is much better than just recipes. It imparts Mr Leysath's approach and cooking philosophies. You learn how to cook, so that if you approach a cooking situation he does not cover, you can apply his ideas as you walk your own path

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

The Sporting Chef's Better Venison Cookbook The Venison Cookbook: Venison Dishes from Fast to Fancy The Young Chef's Mexican Cookbook (I'm the Chef) Air Fry Everything: Foolproof Recipes for Fried Favorites and Easy Fresh Ideas by Blue Jean Chef, Meredith Laurence (The Blue Jean Chef) Fast Favorites Under Pressure: 4-Quart Pressure Cooker recipes and tips for fast and easy meals by Blue Jean Chef, Meredith Laurence (The Blue Jean Chef) 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 The Complete Venison Cookbook Eat Better, Live Better, Feel Better: Alkalize Your Life...One Delicious Recipe at a Time Anatomy of Drumming: Move Better, Feel Better, Play Better Great Sporting Events: Athletics Sporting Dog and Retriever Training: The Wildrose Way: Raising a Gentleman's Gundog for Home and Field An Orvis Guide to First Aid for Sporting Dogs (Orvis Guides) ILLUSTRATED BOOK OF GUNS: An Illustrated Directory of Over 1,000 Military and Sporting Firearms The Labrador Shooting Dog: Training the Labrador Retriever as an All-Around Sporting Dog An Insider's Guide to Managing Sporting Events Wonder Girl: The Magnificent Sporting Life of Babe Didrikson Zaharias Wimbledon (Sporting Championships) Gut It. Cut It. Cook It.: The Deer Hunter's Guide to Processing & Preparing Venison Elk and Venison Recipes: How to Can it; How to Use it

[Dmca](#)