



**Cook'n
with Kristine**

WILD GAME RECIPES

November 2011



Bird Season Is Upon Us!

This past August I was fortunate enough to attend a Bill Hillmann Training Seminar at the home of Sandy Dollar/Cur-San's Kennel in Neshkoro, Wisconsin. It was one of the most informative and rewarding seminars I have ever been to. Bill Hillmann simply put, "is for the dogs" and has a no nonsense approach with the handlers. Often reinforcing what all handlers know ... it is not the dog, but how the dog is being handled. Bill made the seminar our seminar, working with each handler's dog(s) and pointing out in a very matter of fact way what the problems were. Within minutes, Mr. Hillmann had each "problem child" working close to if not completely perfect. In essence, this was more a training seminar for handlers than their canine children.

One of Bill Hillmann's claims to fame is his technique of a Force Fetch. Using a soft collar approach, Bill teaches a dog the mechanics of going out, picking up, and returning with the desired object (known as a retrieve). This process is taught in an



order by which the dog achieves the goal of delivering the object to the handler's hand obediently and reliably, no matter what obstacles may be in the dog's path.

The first step in this process is obedience along with collar conditioning. Commands such as sit, heel, fetch are the basics; including the importance of getting the dog excited and also knowing when to quit.

This was a 2-day seminar with a lot of hands on work, with puppies to seasoned hunters, that needed some fine tuning. Bill touched on many training techniques including his famous Traffic Cop approach along with casting drills, blinds, line drills, and water retrieves. Training with the aid of a partner or belonging to a hunting retriever club certainly has its benefits, but Bill points out that most of his training is done alone. Daily training is crucial and making it fun for both you and your dog is paramount.

Bill Hillmann offers excellent training videos and comprehensive descriptions online at www.hawkeyemedia.com. I would urge anyone thinking about getting a retriever puppy or looking to fine tune a senior—and everything in between—to take some time to look them over. Following Bill's methodology, you really can "teach an old dog new tricks."

With bird season already under way and the harvest almost over, following are some of my favorite fall recipes. Enjoy! ^{OW}

Respected Kennels from around the country visiting this seminar:

Rippling Waters Chesapeake/Crestview, FL

The Blast Wing Shooting Kennels/Sun Prairie, WI Mike Vaughn www.theblastwsk.com 608.445.6149

Bear Country Retrievers/Bethpage, TN Sheri and Clint Catledge www.bearcountryfcr.com 615.888.3647

Rush Lake Retriever Training/Ripon, WI Darrel and Rita Voight www.rushlakeretrivers.com 920.748.6015

Fox Island Chesapeake Kennels/Neshkoro, WI Beth Trudel peteycoleman@aol.com 260.433.5572

SaPaHa Retriever Training/Caldwell, TX Paul and Sally Halmbacher sapapuppies@verizon.net 979.450.6001

Hosting Kennel: Cur-San's Kennel/Neshkoro, WI Sandy Dollar www.cursan.com 715.340.5002

Roasted Pheasant

- 1 whole pheasant – cleaned
- 1 tsp. kosher salt
- 6 slices thick bacon

Stuffing

- ½ lb. Italian sausage
- 2 cups seasoned croutons or stuffing mix
- ¼ cup chopped celery
- 1 large bunch scallions chopped 6-8" into greens
- 2 heaping T. Craisins
- ½ cup beer
- 2 T. melted butter

Preheat oven 350 degrees. Fill cavity of bird with stuffing, truss legs and wrap bird with bacon tying securely and place in roasting bag following roasting bag directions. Roast 1-½ hours. Remove and check for tenderness, and if more browning is desired broil for several minutes to desired doneness. Carefully remove twine, carve and serve.

Pheasant With Sauerkraut

1 whole pheasant cleaned
5 slices fatty bacon
2 T. butter
2 cups good beer or ale
12 peppercorns
2 fresh bay leaves
1 large granny smith apple peeled and chopped
2 T. corn starch
24 oz. sauerkraut
1½ lbs. Polish sausage or kielbasa sliced in bite size pieces

Wrap pheasant in bacon, securing with string and tying legs. Melt butter in Dutch oven, increase heat to medium high and fry pheasant on all sides until bacon fat starts to run and is slightly browned. Drain excess fat. Reduce heat and add 1 cup beer, peppercorns, and bay leaf. Cover tightly and simmer 30-40 minutes (almost tender),

Mix sauerkraut, chopped apple and ½ cup beer, and sausage. Pack around pheasant. Recover and simmer another 15-20 minutes or until tender.

Carefully lift pheasant and place on warm platter. Snip string and carefully remove. Arrange sauerkraut sausage mixture around pheasant. Cover with foil and place in warm oven.

Dissolve 2 T. corn starch in remaining beer. Remove peppercorns and bay leaf. Add to liquid in Dutch oven and heat until thickened. Drizzle ¼ mixture over pheasant, put rest in a gravy bowl and serve on the side with mashed red potatoes.

Avocado Rotel Salsa

3 large Roma tomatoes or 2 large red tomatoes
3 bunches scallions (chopped well into the greens 6-8")
1 large can ripe olives/medium/quartered or sliced
1 can Rotel diced tomatoes (any flavor) drained
4 medium ripe avocados scored
1 cup feta cheese
Granulated garlic to taste
Drizzle with olive oil
Sprinkle with balsamic vinegar to taste
1 T. lime juice

Serve with chips.

Egg Plant Parmesan

2 medium eggplants, sliced a healthy ¼" thick
1 jar your favorite spaghetti or marinara sauce
1 large sweet onion sliced thin
1 lb. sliced mozzarella cheese

Beat 2 jumbo eggs with 1 cup whole milk. Mix 1 ½ cups seasoned bread crumbs with ¾ cup grated Parmesan cheese and ½ tsp. granulated garlic

Spray a 2 qt. deep dish casserole with non-stick spray, preheat oven to 350 degrees. In a large frying pan, heat ¼ inch olive oil or bacon grease. Dip sliced eggplant in egg mixture and dredge in bread crumb mixture. Fry, turning once until nicely browned. Layer eggplant, onion, cheese, sauce and repeat. Bake at 350 for 45 minutes.



Corn Souffle

1 14 ¾ oz. can creamed corn
2 cups fresh or fresh frozen whole kernel corn (room temperature)
3 extra-large eggs beaten
¼ cup flour
4 T. melted butter
¾ cup cream
Salt and pepper (white pepper) to taste

Preheat oven to 350 degrees and spray a 2 quart baking dish with non-stick spray. Combine all ingredients. Bake for 30 minutes or until browned on top.

Raspberry Custard Meringue Pie

4 T. butter
1-½ cup sugar
½ cup sugar
4 T. tapioca
½ cup cream
4 egg yolks, save whites
1/8 tsp. salt
4 cups fresh raspberries (if using frozen, thaw and partially drain)
10" baked pie shell

Combine first 2 ingredients and cook slowly until butter is melted and sugar is partially dissolved. Combine remaining ingredients except berries. Cook until thick. Partially cool and add berries and pour into 10" baked pie shell. Preheat oven to 375 degrees.

Meringue

4 egg whites
¼ rounded tsp. cream of tartar
8 T. sugar

In separate bowl, beat egg whites and cream of tartar until frothy. Gradually beat in sugar until mixture is stiff and glossy and sugar is dissolved. Swirl meringue over pie. Brown in oven 8-10 minutes.