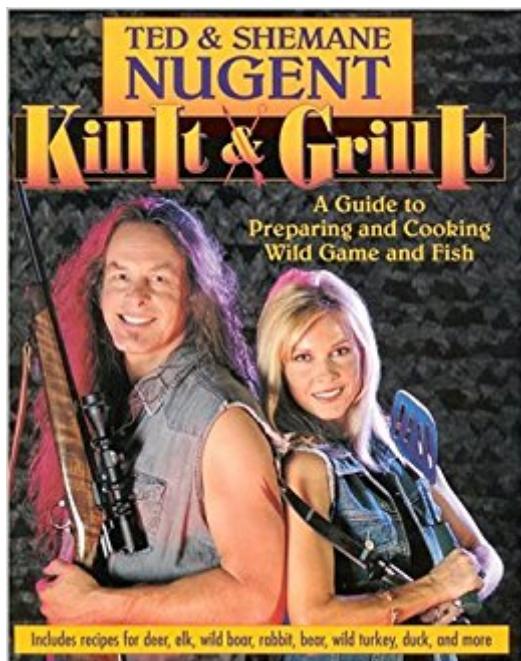


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# Kill It & Grill It: A Guide To Preparing And Cooking Wild Game And Fish



## Synopsis

Ted and Shemane Nugent share their favorite recipes for such exotic fare as wild boar, pheasant, buffalo, and venison. The cookbook is filled with hunting anecdotes, detailed instructions on cleaning and dressing game, helpful hints, and nutritional information.

## Book Information

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## Customer Reviews

As an avid predator and self taught chef I think this book is a grand slam home run. If you do not like this book then you are a prima-donna hunter or a scavenger. Talking turkey is what hunting and gathering is all about. Kill it, dress it, chill it and eat it. Most meatheads have other people kill and prepare their animals. I call those people scavengers. Very much like the vulture. Predators, are those of us who collect our food ourselves and prepare it properly for the fabulous feast. This book is the ultimate interpretation of that process. From beginning to end the "Nugents" have teamed up to put everything into perspective. Having properly declared hunting a sacred event, they take you on a safari of the mind, soul and body. If you believe, as I do, that hunting is a lifestyle, not just a hobby, then this book is for you. On the other hand, if you are a yellow bellied sap sucker who brings their zip lock bags to the buffet line for early bird specials, don't waste your time trying to understand the real world. It is already too late for you. The Nugents talk straight from the soul and shoot even straighter. Their way of cooking is born out of respect for the animal and dignity for the hunt. It is a real pleasure to be invited into someones home through a book instead of a television. This is really a magical mystery tour of the senses. I have tried some of the formulas and have

enjoyed the wholesome approach to killing it and grilling it. In a canned world filled with fast foods and fat people, exploring the alternatives should be mandatory in the school of life. On the other hand, the more people eating boffo bugers at dingy drive throughs, The less I have to deal with hobby hunters who kill a wonderful animal for a photograph.

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