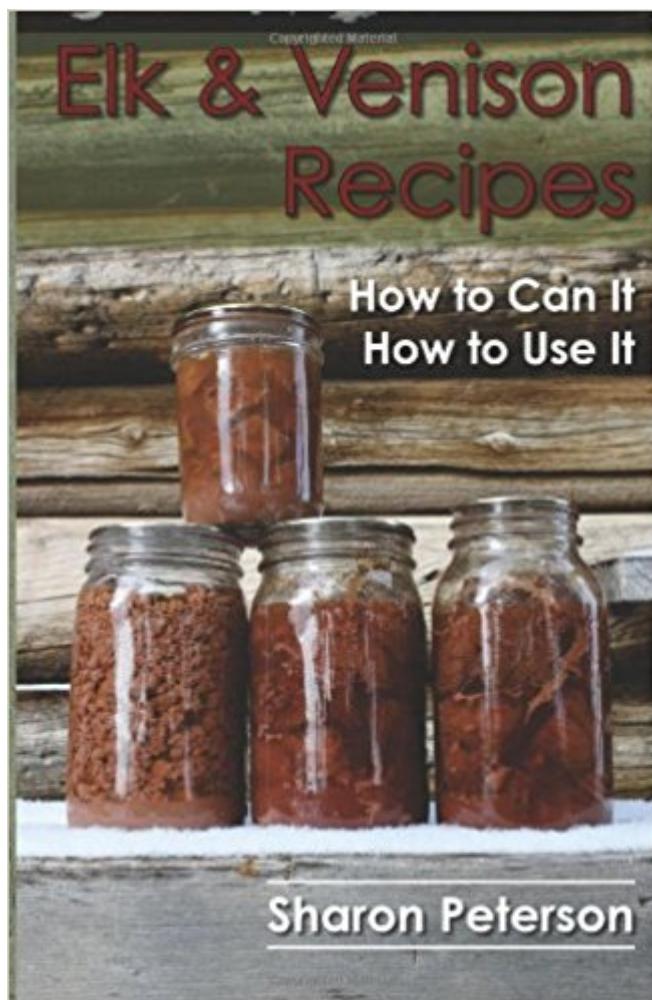


The book was found

# 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**

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## **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

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