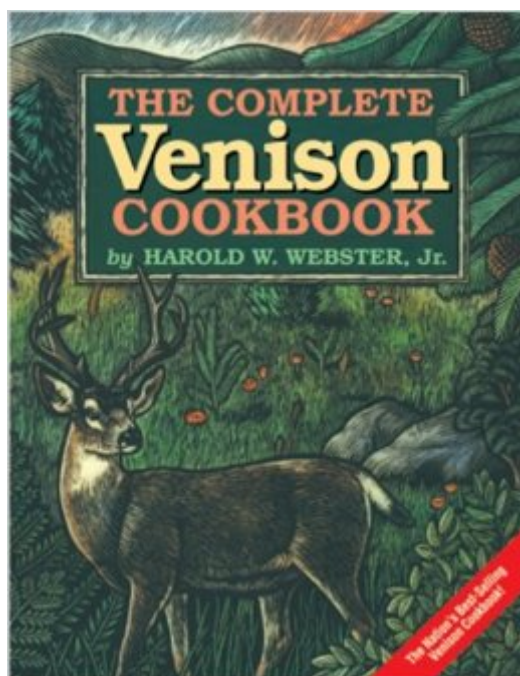


The book was found

The Complete Venison Cookbook



Synopsis

With over 700 recipes for all cuts of meat, including cooking techniques, enjoy mild, tender venison as never imagined -- no more tough, gamey meat. Create a full menu from more than 250 recipes for complementary dishes.

Book Information

Paperback: 420 pages

Publisher: Quail Ridge Press; Softcover Edition edition (September 1, 1996)

Language: English

ISBN-10: 0937552704

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Product Dimensions: 8.4 x 1.1 x 10.9 inches

Shipping Weight: 2.6 pounds (View shipping rates and policies)

Average Customer Review: 4.6 out of 5 starsÂ Â See all reviewsÂ (59 customer reviews)

Best Sellers Rank: #489,725 in Books (See Top 100 in Books) #67 inÂ Books > Cookbooks, Food & Wine > Cooking by Ingredient > Meat & Game > Game #289 inÂ Books > Cookbooks, Food & Wine > Cooking by Ingredient > Meat & Game > Meats

Customer Reviews

A friend of mine was given this book and we prepared several sausage recipes for venison. The results were great. The sausage was exceptionally flavorful. I am ordering one book for myself and another as a gift for my brother inlaw. I have been looking for a well written, easy to follow cook book for a long time. The recipes were just the right size to try several of them out at a time. Believe me its not going to be just burger or steak from now on when we butcher our deer. This book has some of the best venison sausage recipes I have ever tried. I am looking forward to trying out this cook book for all occasions.

Own 3 venison cookbooks and this is the one I use the least. Quite a few recipes include ingrediant's that are a little more difficult to find in my area. Plus a lot of the recipes don't appeal to my kids--they're more complicated and meant maybe for more "grown-up" tastes. The book is also really meant for people who process their own deer. Our meat locker processing includes the basic steaks, loin, ribs, roast, and ground, this cookbook calls for a lot of things like venison chops, hindquarter with bone, forequarter, brisket, as well as organs. I even glanced at 1 recipe calling for homemade butter which not many people have access to. There are some good sections on

freezing venison, homemade sausage recipes, as well as making corned venison. I haven't tried these but good onfo to have. I much prefer the "other" Complete Venison Cookbook by Casada though over this one. I'm more of a Taste of Home/Southern Living cookbook type person though so maybe it's just me.

To put it simply, The Complete Venison Cookbook compiled and written by venison expert Harold Webster is the most accessible, "kitchen friendly", definitive, and reliable resource for the preparation of deer and elk meat available today. Webster begins with basic recipes suitable for home and camp, and goes on to present venison based dishes that would be appropriate for even the most elegant dining and celebratory occasions. From Classic French Venison Pate; Venison Braised with Fried Almonds and Black Pepper; New England Venison Heart in Wine and Mustard Sauce; and Grilled Venison Flank Steak, Onion and Bell Pepper Sandwiches; to Venison with Curry & Applesauce; Southwestern Venison Sausage; Venison and Vegetable Pie; and Blender Venison Salad, The Complete Venison Cookbook offers more than 700 venison recipes. Enhanced with chapters on breads, desserts, drinks, punches, and lagniappe, The Complete Venison Cookbook is an indispensable addition to any dedicated deer hunter's cookbook collection.

I would recommend this wonderful cookbook to anyone. From a beginner in the kitchen to the culinary master. It offers a wide-range of recipes. Very easy to follow and understand. It offers easy to make dinners, information on making sausage and hamburger, side-dishes that compliment venison, and recipes for grand dinners. You will once again love to cook venison and even more important, you will love eating all the delicious meals.

This book is so complete that I have given it as a gift to several deer hunting friends. It contains lots of great recipes for just every usable part of a deer. I own over 300 cook books and consider it one of my best finds and what a great value.

Purchased this book a few years ago and just repurchased for a gift. I have several wild game cookbooks and this one is by far the best. Besides having an excellent selection of recipes. Recipes for every cut and many can be applied to beef, lamb, etc. For me, I like a cookbook that also teaches some techniques. Reading through this book I was able to give better instructions on butchering. One of my favorite recipes is for a bacon wrapped tenderloin with blackberry reduction - best venison we ever ate. Ive checked a couple of times to see if the author ever did another

cookbook but haven't seen one.

My mother bought my husband one 7 years ago. Then while in the hospital she let me know that she wanted one too and hadn't seen one since the one she bought for my husband. I found it online and it is a staple in our home especially for hunting season.

Lots of great info and recipes. The first chapter is very interesting and provides lots of information on processing and making the right shot. Keep in mind that many recipes require cuts with bone in so you'll need to specify that with your butcher if you are not doing your own processing. In the south where I live I don't have anyplace cold enough to do my own processing. Additionally, some processors don't label the cuts at all so you might not be able to use all of the recipes. My advice, buy this book now and figure out what you think you might want to make so you can tell your butcher what cuts you need when they process your deer. I have no regrets in buying this book.

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