

The Complete Venison Cookbook

by Harold W. Webster, Jr.

The definitive book on venison cooking addresses virtually every aspect of venison processing, preparation, cooking, and preservation.

Beginning with basic recipes for home and camp to preparing and presenting venison for the most elegant dining occasions, there are over 700 venison recipes for steaks, chops, roasts, and ribs, plus chilies, stews, stroganoffs, meat loaves, burgers and much more.

The venison chef will enjoy the experience of preparing and eating venison as you would never have imagined. The book solves the riddle of why your venison is tough and has a strong taste, and how to prevent those problems completely.

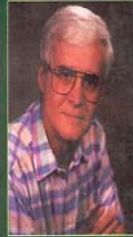
Also included are over 250 recipes that complement venison, plus recipes for canning, drying, sausage making, smoking, pickling, and preserving venison.

"In The Complete Venison Cookbook, Harold Webster has created a moveable feast. A good feed. A good read." Will D. Campbell, author/historian.

"I can assure you that no self-respecting woodsman, hunter or camper would want to be without this wonderful collection of recipes. A much needed addition to any cookbook library." Tom T. Hall, singer.

"A must for every deer hunter. This book will increase both your knowledge and your appetite for venison." John Louk, owner, Ol' Man Treestands.

"At long last we have a definitive resource on venison cookery." Carol Dally, owner, Everyday Gourmet.



Harold Webster has hunted and cooked venison across the United States from Maine to Nevada. He has traveled and explored the world, and along the way, has sampled, enjoyed and gained an appreciation for the many varied ways to cook venison. He has used his knowledge and skill to create this classic venison cookbook.

A graduate of the University of Arkansas, and a veteran of the Marine Corps, Harold comes from a family of early Mississippi settlers who have been hunting, cooking and eating venison since before 1795.



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