

**Carolina Traditional Archers**  
**Wild Game**  
**and**  
**Outdoor Favorites**  
**Recipe Book**

# Kyle's Boot Leather Wild Turkey Salad

Contributed by Kyle Garrou

I know people who throw away the legs and thighs of wild turkey or either deep fry them into a cinder with the rest of the bird. This recipe results in a tasty alternative to these methods.

## Ingredients:

2 wild turkey legs & thighs  
3/4 cup chopped celery  
1/2 cup chopped onion  
3/4 cup sweet pickle relish  
Mayonnaise (Dukes – is there any other?)

Rub the turkey legs / thighs with olive oil and season any way you like, place in crock pot with 1/2 cup of water and cook on low all day (8 hrs. +/-). Remove turkey and pull meat from bones. Chop fairly fine (Pampered Chef chopper works great) and mix in other ingredients leaving mayo to last. Amount of mayo depends on consistency you desire (add slowly – you can't un-add it). Feel free to vary amounts of other ingredients to suit your taste. Keep refrigerated. I use it to make sandwiches but serve any way you like.

# Webmaster Chili

This is a large pot of chili, I hope you enjoy!!!

Contributed by Larry Anderson

## Ingredients:

- 2 lbs. Ground Venison (or whatever you have)
- 1 lb. Smoked Sausage (cubed)
- 1 lg. Onion
- 2 cloves Garlic (minced)
- 4 cans. Dark Red Kidney Beans
- 3 cans. Diced Tomatoes
- 1 pk. Shelby's Chili Seasoning
- Cayenne Peppers / Chipotle Peppers (diced) (To Taste)

In a large frying pan brown the venison, sausage, onion, garlic. Put the rest of the ingredients into a 5qt. slow cooker on high. Add the venison, sausage, onion, and garlic to the slow cooker. If you like your chili hot, I suggest 3-4 cayenne/chipotle peppers, depending on your taste. When the chili starts to bubble, cut heat to low and simmer for 2-4 hours. Enjoy!!!!

# Joe's Sweet Venison Sausage

Contributed by Joe Henz

I've tried numerous venison sausage recipes. After several modifications I've finally come up with one the whole family enjoys:

**12 pounds ground venison** (The amount of meat you can typically expect to get from the rear haunches of a small deer here in the South.)

**5 pounds ground bacon ends** (You can get at small-town butcher shop – they're cheaper and "smokier" than sliced bacon. Also easier to grind if soft-frozen.)

**two 15-ounce boxes of white raisins** (obtained at Wal-Mart or Biggs)

**3 Tablespoons honey**

**5 teaspoons of:**  
**canning salt**  
**ground black pepper**  
**granulated garlic**

**3 teaspoons of:**  
**nutmeg**  
**ginger**  
**cayenne pepper** (more if you want the sausage hot - this recipe is mild)

**Directions:** Mix together all spices (NOT the honey) with the raisins. Spices will coat raisins. Feed spice-covered raisins into meat grinder while grinding bacon to mix/grind together. Set aside ground bacon/raisin/spice mixture in freezer or fridge.

Grind venison into large mixing bowl or Rubbermaid container. Dribble honey over venison, then add ground bacon/spice mixture. Knead together until well mixed. Wear clean rubber gloves - not only is it more sanitary, but it will keep your hands from getting painfully cold.

# Venison Meatloaf

Contributed by Joe Henz

3 tsp vegetable oil  
1 large onion (chopped)  
3 garlic cloves, minced

2 lbs ground venison  
1 lb ground pork shoulder (a.k.a. "Boston Butt")

3 large eggs  
 $\frac{3}{4}$  tsp dried thyme  
1  $\frac{1}{2}$  tsp salt  
 $\frac{3}{4}$  tsp ground black pepper  
3 tsp Mustard  
3 tsp Worcestershire sauce  
 $\frac{1}{4}$  tsp red pepper  
 $\frac{3}{4}$  cup plain yogurt  
1 cup crushed saltine crackers (about 24) or quick oats  
 $\frac{1}{2}$  cup minced fresh parsley leaves

12 slices bacon  
 $\frac{1}{2}$  cup Hunts BBQ sauce

- 1) Heat oil in skillet and saute onion and garlic for 5 minutes. Set aside to cool.
- 2) Mix all these ingredients (plus sauteed onions and garlic) together, then blend in meat mixture and knead into loaf.
- 3) Put loaf on aluminum foil, pour BBQ sauce on top of loaf, then cover loaf with bacon.
- 4) Bake loaf in oven pre-heated to 350°F until center of loaf reaches 160°F (1-1  $\frac{1}{2}$  hours).

## **Blueberry no bake**

### **Cheesecake**

(9 X 13 pan or two 8 X 8  
pans)

Contributed by Jim &  
Maggie Vogt

1½ - 5.5 oz. no sugar vanilla wafers

3 to 4 - Tbsp. butter melted

2 - 8 oz. cream cheese (softened)

3 - Cups blueberries (canned and drained/ fresh or frozen and drained)

¼ - Cup blueberry jelly

¼ to ½ - tsp.

Vanilla

1 - Small no sugar lemon jello

⅔ - Cup boiling water

2 - Cups whipped cream

Grind vanilla wafers, add melted butter and place in the pan as a crust.

Cream the cream cheese.

Add lemon jello to boiling water - cool - add to cream cheese.

Mix blueberry jelly and vanilla, add blueberries and cover crust with  
this mixture.

Fold whipped cream into cream cheese mixture and cover blueberries.

Chill cheesecake and enjoy when ready.

# Calico Beans (serves 8 to 10)

Submitted by Maggie Vogt

1Lb. Bacon - Chop, Fry, Drain

1Lb. Ground Beef - Brown

add:

1 C Chopped Onion

1/2 C Catsup

1/3 C Brown Sugar

2 Tbsp Vinegar

1 Tsp Mustard

1/2 Tsp Salt

1 Can Lima Beans (drain and Rinse)

1 Can Butter Beans (drain and Rinse)

1 Can Kidney Beans (Drain and Rinse)

1 Can Campbell Pork and Beans

Mix - Bake 3 Hours at 300°F or 6 Hours on Low in a Slow Cooker or Crock Pot.

# Pumpkin Crisp

Submitted by Maggie Vogt

- 1 (15-Ounce) Can Pumpkin
- 1 C Evaporated Milk
- 1 C Sugar
- 1 Tsp Vanilla Extract
- 1/2 Tsp Ground Cinnamon
- 1 (18.25 Ounce) Package Butter-Flavored Cake Mix
- 1 C Chopped Pecans
- 1 C Butter, Melted

Stir together first 5 ingredients. Pour into lightly greased 13 X 9 inch baking dish. Sprinkle cake mix evenly over pumpkin mixture; sprinkle evenly with pecans. Drizzle butter evenly over pecans.

Bake at 350°F for 1 hour to 1 hour and 5 minutes or until golden brown. Remove from oven, and let stand 10 minutes before serving. Serve warm or at room temperature with Whipped Cream, if desired. Sprinkle with Nutmeg, if desired.