

Wild Game—Regale

by Mrs. Ada Mitchell *

When the hunters return with their game bags filled, you'll want to prepare for those conquerors, a wild game feast extraordinary. And, here are four suggestions to make your hunting table unforgettable.

These wild game recipes have been tested and tried by hunters and hunters' chefs. There's no knack to preparing a wild game meal. Cooking wild game can be fun, but eating it is even more enjoyable. Just think, pheasant under glass in your own dining room.

* Brookings, South Dakota



BROILED TOMATOES, DEVILED

Cut in half 6 medium-sized tomatoes of uniform shape. Sprinkle each with salt and pepper and a few grains of cayenne, top with bread crumbs and dot with bits of butter. Place on broiling rack. Mash finely with a fork 1 hard cooked egg. Add and mix 3 tablespoons soft butter, $\frac{1}{4}$ teaspoon prepared mustard, salt, pepper, 3 drops Tabasco sauce, 1 tablespoon Worcestershire sauce, 1 teaspoon sugar and 2 tablespoons wine vinegar. Stir in 1 large egg slightly beaten. Cook in double boiler, stirring constantly for 3 or 4 minutes or until mixture thickens. Remove from heat and allow to stand.

Put the tomato halves under the flame of the broiler and broil until the crumbs brown, top each half with a spoonful of the deviled sauce.

ROAST WILD DUCK PROVENCALE

Soak one dozen pitted ripe olives for one hour in a little olive oil flavored with a sliver of garlic.

Melt 4 tablespoons butter in a skillet, add one onion and 3 stalks of celery, all finely chopped, and saute them until soft. Remove the skillet from the fire, add $\frac{1}{4}$ cup toasted bread crumbs, the olives, 2 teaspoons cognac and salt and pepper to taste.

Divide the stuffing between two wild ducks, truss the ducks and butter the breasts generously, sprinkle with salt and pepper. Place the ducks on a rack in a roasting pan, pour over them $\frac{1}{2}$ cup red wine and $\frac{1}{4}$ cup water. Roast in a 450 oven for about 30 minutes, basting frequently. Lower heat to 300 and cook for one hour, covered.

Skim off the fat from the pan juices, stir in $\frac{1}{2}$ tablespoon corn-starch mixed to a paste with a little water. Stir until the gravy is thickened. Add two tablespoons butter, do not boil. Pour the gravy over ducks.

WILD RICE AMANDINE EN CASSEROLE

Wash 2 cups wild rice in several changes of cold water and drain. Heat $\frac{1}{2}$ cup olive oil or butter, stir in 2 tablespoons each chopped onion and chives, 3 tablespoons chopped green pepper. Stir the mixture into the rice and cook over a very gentle heat stirring constantly, until the rice begins to turn yellowish. Stir in 4-4 $\frac{1}{2}$ cups hot chicken broth or game stock, made with the bones and trimmings. Season to taste with salt and freshly ground pepper and lastly add $\frac{1}{4}$ cup blanched, shredded almonds. Turn the mixture into a casserole and bake, covered at 300 for 45 minutes or until rice is tender.

PHEASANT LA CHASSEUR

1 pheasant
Salt
Pepper
Lemon juice
1 tablespoon butter
1 tablespoon olive oil
1 dozen mushrooms

4 green onions
1 ounce brandy
1 cup dry white wine
2 fresh tomatoes, peeled
 $\frac{1}{2}$ cup chicken broth
 $\frac{1}{4}$ cup minced parsley
Pinch tarragon

Cut pheasant in serving pieces, rub the pieces with lemon juice, salt and pepper. In a heavy iron skillet put the butter and olive oil, when hot brown the pheasant until golden. Then add mushrooms, onions (including the tops), brandy, wine, tomatoes (chopped), chicken broth and parsley. Cover and cook over a gentle fire for $\frac{1}{2}$ hour to 1 hour depending on the age of the pheasant—or until tender. Before serving, sprinkle with tarragon.

