

Southeastern Wildlife Cookbook

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Explore the flavors of the Southeast with this comprehensive wildlife cookbook. Learn to prepare delicious and authentic dishes using wild game, from venison and wild turkey to squirrel and rabbit. Discover time-honored techniques and regional specialties, perfect for hunters, outdoor enthusiasts, and anyone looking to experience the culinary traditions of the Southern United States.

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Southeastern Wildlife Cookbook

More than three hundred recipes that use wild game, fresh and saltwater foods, and natural seasonings, to bring the taste of the outdoors to your table. This cookbook is for those who take the time to scout the woods and wetlands—bringing home quail or duck, deer, turkey, crabs, shrimp, and fish. And it's also for those who don't have the means to hunt or fish or gather, but do have access to wild foods and want to serve them at their table. Smoke it, sauté it, or stir-fry it—however you like to prepare wild foods—this is the most complete how-to cookbook available for this kind of eating. Included are a glossary and nutritional charts comparing wild and domestic meats, and the fat content of various fish. From smoker to campfire to crockpot to microwave, Southeastern Wildlife Cookbook has the field covered. Recipes were selected from submissions made by readers, fans, and staff of South Carolina Wildlife magazine and other great cooks of the region. This new edition has been revised by Linda Renshaw, managing editor of the magazine.

Southeastern Wildlife Cookbook

"An assortment of delicious recipes collected from near and far, ranging from appealing appetizers to delectable desserts; lots of Lowcountry favorites; ... interesting histories and memories behind many of the recipes."--Cover.

Artful Entertaining

A wide variety of wild-game dishes as prepared by the famous Cedar Creek Hunting Lodge. On the pages of this book, Sam Goolsby demonstrates how to create savory dishes that any gourmet would love.

The Great Southern Wild Game Cookbook

"Game is ultimately the most American ingredient, the only possible food capable of establishing itself as a defining element in a true American cuisine." So writes Rebecca Gray in the Preface of The New Gray's Wild Game Cookbook, and for the next 61 menus and 180 individual recipes she gives us what

amounts to a celebration of wild game as the ultimate gourmet food. Here, in abundance, is the joy and exhilaration of preparing exquisitely matched accompaniments to beautifully prepared main dishes of venison, wild fowl, upland birds and other choice meats brought to the table by the North American hunter. Laid to rest, through anecdote, personal experience and technical exposition, is any vestige of the intimidation a cook might feel when faced with a just-bagged bird. Extensively revised and updated from the original, *The New Gray's Wild Game Cookbook*, in addition to separate, menu-filled chapters on Venison, Water Fowl, Upland Birds and Mixed Bag (a collection of menus for such diverse prizes as wild sheep, mountain goat, bear, wild boar and rabbit), contains detailed and stylishly-written chapters on Game Care (not the usual field-dressing and cutting instructions, but a carefully-researched and wittily-presented discussion of what matters most to the cook) and A Few Suggestions (advice and opinion that respects the reader's own experience while passing along nearly thirty years of absorbed interest in fine preparation of tasteful wild game meals). *The New Gray's Wild Game Cookbook* treats wild game in its truest and broadest context. Wild game is that rarest of culinary ingredients: something that, quite literally, money cannot buy. Rebecca Gray knows this, and every recipe here celebrates it. So will anyone lucky enough to be served its menus.

The New Gray's Wild Game Cookbook: A Menu Cookbook

A captivating cookbook by a renowned forager of wild edibles-with more than one hundred sumptuous recipes and full-color photographs. In the last decade, the celebration of organic foods, farmer's markets, and artisanal producers has dovetailed with a renewed passion for wild delicacies. On the forefront of this movement is longtime "huntress" Connie Green, who sells her gathered goods across the country and to Napa Valley's finest chefs including Thomas Keller and Michael Mina. Taking readers into the woods and on the roadside, *The Wild Table* features more than forty wild mushrooms, plants, and berries- from prize morels and chanterelles to fennel, ramps, winter greens, huckleberries, and more. Grouped by season (including Indian Summer), the delectable recipes-from Hedgehog Mushroom and Carmelized Onion Tart and Bacon-Wrapped Duck Stuffed Morels, to homemade Mulberry Ice Cream-provide step-by-step cooking techniques, explain how to find and prepare each ingredient, and feature several signature dishes from noted chefs. Each section also features enchanting essays capturing the essence of each ingredient, along with stories of foraging in the natural world. *The Wild Table* is an invitation to the romantic, mysterious, and delicious world of exotic foraged food. With gorgeous photography throughout, this book will appeal to any serious gatherer, but it will also transport the armchair forager and bring to life the abundant flavors around us. [Watch a Video](#)

The Wild Table

The ultimate comfort food recipes with wildlife photography.

My Cabin Table

Distributed by the University of Nebraska Press for Caxton Press *The Rocky Mountain Wild Foods Cookbook* contains recipes and preparation methods for 28 varieties of wild plants easily found in the Rocky Mountains and the West.

The Rocky Mountain Wild Foods Cookbook

The Deerholme Foraging Book is the ultimate book for foraging in the Pacific Northwest. Featuring local edible plants, sea vegetables, and shellfish as well as an overview of mushroom foraging, the book serves as an introduction to the world of wild food. Identification and sourcing information, preparation tips, and recipes for many types of wild foods are included. The recipes are global in influence and use simple techniques woven in with expert processes to create good, homemade food. The recipe list includes techniques for harvesting and preserving food and covers basic pantry preparations, soups, salads, and meat, seafood, and vegetable dishes, all showcasing foraged food. Linking to traditional uses for wild foods and future possibilities for our diet and well-being, as well as enhancing our appreciation of the environment around us, *The Deerholme Foraging Book* also includes an index, a bibliography, full-color photos of wild foods and dishes, and Jones's fascinating foraging stories.

The Deerholme Foraging Book

This cookbook contains some of the most-delicious recipes we've tried and tested from the best wild-game and fish chefs all over the nation to answer the question, "What will I do with this meat?"

It contains delicious recipes for venison, elk, wild pigs, turkeys, birds, rabbits, squirrels, crabs, shrimp and more than 20 species of freshwater and saltwater fish, as well as helpful information about how to prepare your game or fish for eating. Because wild game and fish eat only natural and native forage, their meats are some of the most cholesterol-free meats you can serve. Fish and wild game have not been injected with any hormones or antibiotics. To feed your family lean meat and fish, this outdoor cookbook will tell you some of the tastiest ways to prepare these dishes from the wild. Free-range meat is in high demand and sells for high prices at grocery stores. However, there's a tremendous bounty of free-range meat for those who go afield to hunt and fish. This cookbook contains more than 350 of the best wild game recipes we've used over the last 46 years for you to enjoy. I've been eating and cooking game for many a year, across two continents. Done right there is nothing tastier! John & Denise Phillips have made hunting & fishing part of their lives for many a long year. Their harvest is often much of their family's meat supply, and Denise has become expert at adapting recipes to utilize the far leaner wild game instead of a supermarket product. *The Best Wild Game & Seafood Cookbook Ever: 350 Southern Recipes for Deer, Turkey, Fish, Seafood, Small Game and Birds* presents an extensive collection of recipes they've accumulated over the years - 350 of them. While some of these certainly qualify as the sort of "gourmet" recipe to please any foodie, many of them utilize venison hamburger or sausage made according to John's recipes and/or pantry ingredients most of us have ready to hand. Venison is only the beginning though. You'll also find recipes for elk, wild pig, and wild turkey, along with various wild birds and fish. I didn't find any recipes for moose - I suspect moose may not roam as far south as Alabama. If you're lucky enough to lay hands on some, many of the venison recipes will do. Review by Grandma, one of Amazon's Top 100 Reviewers.

The Best Wild Game and Seafood Cookbook Ever

The Wild Life is John Lewis-Stempel's account of twelve months eating only food shot, caught or foraged from the fields, hedges, and brooks of his forty-acre farm. Nothing from a shop and nothing raised from agriculture. Could it even be done? We witness the season-by-season drama as the author survives on Nature's larder, trains Edith, a reluctant gundog, and conjures new recipes. And, above all, we see him get closer to Nature. Because, after all, you're never closer to Nature than when you're trying to kill it or pick it. Lyrical, observant and mordantly funny, *The Wild Life* is an extraordinary celebration of our natural heritage, and a testament to the importance of getting back to one's roots - spiritually and practically.

The Wild Life

Everything you need to know to prepare wonderful food from scratch - and your catch. Every year, tens of millions of Americans head out to fields, forests, streams, and lakes in pursuit of wild game and fish. How do you keep all of that meat and fish from going to waste? Cook it into delicious food, of course! *Preparing Fish & Wild Game* will inspire every hunter and angler with more than 500 full-color photographs and over 200 tasty recipes for small and large game, game birds, and sport fish. From elk to rabbits, and ducks to trout, raise your game to the level of culinary masterpieces. Gathered from the kitchens of wild-game chefs, hunting-camp cooks, professional food writers, and sportspeople themselves, the recipes include both classic and contemporary dishes for game and fish species from all over North America. Get out there and bag it, then bring it home to enjoy!

Preparing Fish & Wild Game

2022 NATIONAL INDIE EXCELLENCE AWARDS FINALIST — COOKBOOKS: GENERAL “An ideal culinary resource replete with kitchen cook recipes for palate pleasing and appetite satisfying recipes...” —Midwest Book Review Innovative wild game, fish, and fowl recipes for modern-day Providers: those who hunt, garden, cook, and live off the land In our modern ways of cooking and eating, we've gotten out of touch with Mother Nature. Those who hunt, fish, and enjoy wild game know that we should always respect and cherish our food and where it comes from. For hunter/chef Chad Belding and MMA star Chad Mendes, hunting and ethical farming are crucial ways to reinforce our connection to nature. In *The Provider Cookbook*, Belding and Mendes share recipes and stories to celebrate this way of life and keep it alive for generations to come. Here you'll find everything from comfort-food classics to more refined cuisine, including: Wild Game Stroganoff Bear Bourguignon Elk Pizza Meatballs Korean Barbecue Venison Street Tacos Wild Turkey and Dumplings Mossy Pond's Smother-Fried Quail Duck Egg Rolls Pulled Goose Barbecue Sandwiches Seared Tuna Medallions Cajun Fried Catfish Sandwiches Brian's Coconut Curry Halibut They also share tips for properly storing

food, plus recipes for domestic meats and their favorite vegetable sides and sauces. Accompanied by gorgeous food and landscape photography, the recipes and stories in The Provider Cookbook will take you on a journey from field and farm to table.

The Provider Cookbook

Wild Abundance is a coffee table book with 250 stunning photographs celebrating the stories, spirit and traditions of Southern hunting clubs. It features over 70 recipes, appealing to camp cooks and home cooks alike. Through the voices of nine renowned chefs, Wild Abundance honors and documents the contribution of often-untrained cooks who create traditions and are important parts of the vitality of each club.

Wild Abundance

Why pay top dollar for grocery store food, when you can dine at no cost by foraging and hunting? Wild game, free of the steroids and additives found in commercial meat, is better for you, and many weeds and wild plants are more nutritious than the domestic fruits and vegetables found in the supermarket. This cookbook is chock-full of easy-to-read recipes that will enable you to turn wild and free food (including roadkill!) into gourmet meals.

The Wild And Free Cookbook

This collection of favorite dishes from Trapper & Predator Caller readers contains more than 175 mouth-watering recipes for unconventional wild game. Furbearers like raccoons, muskrats, beavers or even bobcats and opossums are a regular, and tasty, occurrence in many trappers' diets. Veteran trappers and predator hunters from across the United States and beyond opened up their family cookbooks and shared their most delicious creations in this one-of-a-kind recipe guide. A bonus introductory chapter by biologist Serge Lariviere, a Trapper & Predator Caller field editor, details how to safely prepare and cook furbearers. After making some of these unique dishes for your own table, you'll never let the meat from these unconventional wild-game animals go to waste again. Are you ready to eat like a mountain man?

The Mountain Man Cookbook

Early settlers in the 17th, 18th, and 19th centuries were dependent on wild game for meat year round due to inadequate methods of food preservation. Wild turkey and other game were staple food items for settlers who explored and developed the Virginia countryside. But with increasing colonization, wild game was also hunted professionally and sold at markets to feed the growing human population in larger towns and cities. Wild game meats were sold in quantities comparable to domestic animals, and at a fraction of the cost of domestic meats. There is nothing finer than to be in the middle of the woods. There is no phone, no television, no beepers, no traffic. Just the noises of birds chirping, squirrels barking, and the beauty of the woods. We all know that hunting game is only half the fun. Eating it is the other half! Take a look at these mouth-watering concoctions and just eat!

Grampa's Wild Game Recipes

Good ol boy, Cousin Rick Black, is passionate about hunting, fishing, and cooking wild game and fish, and he's spent a lifetime collecting and testing recipes for every kind of fish, fowl, and game, both large and small. Now he shares 250 of his favorite recipes for deer, elk, antelope, caribou, moose, bear, buffalo, squirrel, rabbit, beaver, raccoon, trout, bass, salmon, and panfish. In addition to the recipes, Rick includes chapters on rubs and marinades, cooking with beer, and how to cook for wild game banquets. Great tasting wild game starts with savvy field dressing, and Rick shares plenty of tips and helpful info on how to best and safely prepare game and fish before you get to the kitchen. And Rick knows that cooking game should be a rewarding and enjoyable experience so, in typical Cousin Rick style, he includes a dollop of down-home humor too.

National Wildlife Federation Cookbook

Rebecca Gray treats wild game and fish cookery with style, affection, and attention to detail. This new softcover volume presents the best from her two previous cookbooks (the original game cookbook sold more than 15,000 in hardcover). "Cooking and eating wild game is both intimidating and exhilarating, "

Ms. Gray writes, but she has managed to share the exhilaration and banish the intimidation in preparing what may truly be the ultimate gourmet food.

Cousin Rick's Game and Fish Cookbook

From the host of the television series and podcast MeatEater, the long-awaited definitive guide to cooking wild game, including fish and fowl, featuring more than 100 new recipes “As a MeatEater fan who loves to cook, I can tell you that this book is a must-have.”—Andrew Zimmern When Steven Rinella hears from fans of his MeatEater show and podcast, it’s often requests for more recipes. One of the most respected and beloved hunters in America, Rinella is also an accomplished wild game cook, and he offers recipes here that range from his takes on favorite staples to more surprising and exotic meals. Big Game: Techniques and strategies for butchering and cooking all big game, from whitetail deer to moose, wild hogs, and black bear, and recipes for everything from shanks to tongue. Small Game: How to prepare appetizers and main courses using common small game species such as squirrels and rabbits as well as lesser-known culinary treats like muskrat and beaver. Waterfowl: How to make the most of available waterfowl, ranging from favorites like mallards and wood ducks to more challenging birds, such as wild geese and diving ducks. Upland Birds: A wide variety of butchering methods for all upland birds, plus recipes, including Thanksgiving wild turkey, grilled grouse, and a fresh take on jalapeño poppers made with mourning dove. Freshwater Fish: Best practices for cleaning and cooking virtually all varieties of freshwater fish, including trout, bass, catfish, walleye, suckers, northern pike, eels, carp, and salmon. Saltwater Fish: Handling methods and recipes for common and not-so-common species of saltwater fish encountered by anglers everywhere, from Maine to the Bahamas, and from Southern California to northern British Columbia. Everything else: How to prepare great meals from wild clams, crabs, crayfish, mussels, snapping turtles, bullfrogs, and even sea cucumbers and alligators. Whether you’re cooking outdoors or in the kitchen, at the campfire or on the grill, this cookbook will be an indispensable guide for both novices and expert chefs. “Rinella goes to the next level and offers some real deal culinary know-how to make sure that your friends and family will dig what you put on the table.”—Guy Fieri “[A] must-read cookbook for those seeking a taste of the wild.”—Publishers Weekly (starred review)

Gray's Wild Game & Fish Cookbook

A field reference that includes an illustrated guide identifying 70 wild plants, plus a collection of 350 recipes for serving up the forager's finds.

The MeatEater Fish and Game Cookbook

A field guide to wild edibles written with inspiring philosophical insight that combines nutrition, economy and good tasting recipes.

Billy Joe Tatum's Wild Foods Cookbook and Field Guide

This book is about my midwest family and our ability to laugh and have fun with one another. We all have a great love for hunting and fishing. I have enjoyed writing it and sharing a family tradition and recipes. Enjoy!

Bill & Bev Beatty's Wild Plant Cookbook

Over 100 recipes cover big game small game fish upland birds waterfowl and edible plants

National Wildlife Federation Cookbook

Foraging & Feasting: A Field Guide and Wild Food Cookbook celebrates and reclaims the lost art of turning locally gathered wild plants into nutritious, delicious meals ? a traditional foodway long practiced by our ancestors but neglected in modern times. The book's beautiful, instructive botanical illustrations and enlightening recipes offer an adventurous and satisfying way to eat locally and seasonally. Readers will be able to identify, harvest, prepare, eat, and savor the wild bounty all around them. We share this project with you out of our long commitment to connecting with nature through food and art. The effort weaves together Dina's 30 years of passionate investigations into wild-plant identification, foraging, and cooking with Wendy's deft artistic skills honed over 15 years as a botanical illustrator. The result is an abundance of recipes and illustrations that explore creative ways to bring wild edibles into our lives. Part One of Foraging & Feasting serves as a visual guide, tracking 50 plants through their growing cycle.

The images illustrate the culinary uses of wild plants at various seasons. Part Two contains easy-to-use references including Plant Chart Centerfolds and Seasonal Flow Charts. Part Three brings you into the kitchen; here you'll find more than 100 master recipes and countless variations formulated to help you easily turn wild plants into delectable salads, soups, beverages, meat dishes, desserts, and a host of other culinary delights. These recipes are not limited to wild ingredients; they can be used with cultivated ingredients as well, purchased or homegrown. Many of the recipes can be made to accommodate various dietary restrictions: gluten-free, casein-free, dairy-free, grain-free, and sugar-free. Among those who will find the book valuable are the health-conscious members of the Weston A Price Foundation, ever in search of nutrient-dense, traditional whole foods. Slow Food enthusiasts will appreciate how focusing on ancient, seasonal—unusual edibles.

Grandma Pat'S Palate Pleasing Fish and Wild Game Recipes

More than a recipe book, more than a foraging book, more than a guide to herbal medicine. Discover 90 exciting recipes showcasing weeds that are delicious, nutritious, medicinal, too good to waste—and free! Why should we eat our weeds? Because they are delicious, adding a palate of new flavors in everyday cooking. They are also nutritious and too good to waste. Weeds are actually more nutritious than most of the vegetables we grow or buy. They often have deep roots that loosen the soil and bring minerals up from far below. Weeds can help cover the soil, keep moisture in it, and preserve its fertility. They offer a second crop among our other plants, for free, and are often available in the late winter and early spring when our vegetables are yet to get going. When it's time to weed, the edible weeds can be eaten. Why throw perfectly good food on the compost heap? With weeds, as with all wild plants you may be planning to eat, proper ID is essential. Rule number one is eat only what you are sure of. In this book, Julie Bruton-Seal and Matthew Seal have provided clear photographs and other written identification details for twenty-two common weeds. They also give guidance on how to harvest safely and responsibly. And you'll find ninety delicious recipes highlighting your foraged goodies. Recipes include: Chickweed Pesto Daisy Tea Dandelion Flower Jam Elderberry Vinegar Orache Tart Ground Ivy Hot Cross Buns Hogweed Paella Mugwort and Mushroom Soup And more!

Savoring the Wild

A complete guide for demonstrating how to fillet, skin, dress and clean all types of popular fish and wild game. Choose from over 200 pages of recipes, complete with nutritional information for each one. This book is loaded with great photos and illustrations that inspire you and guide you to the perfect meal.

Foraging and Feasting

I can safely say that if I hadn't picked up this book some twenty years ago I wouldn't have eaten as well, or even lived as well, as I have. It inspired me then and it inspires me now' Hugh Fearnley-Whittingstall Wild food is all around us, growing in our hedgerows and fields, along river banks and seashores, even on inhospitable moorland. In Roger Phillips and Martyn Rix's Wild Food, hundreds of these plants are clearly identified, with colour photography and a detailed description. This definitive guide also gives us fascinating information on how our ancestors would have used the plant as well as including over 100 more modern recipes for delicious food and drinks. From berries, herbs and mushrooms to wild vegetables, salad leaves, seaweed and even bark, this book will inspire you to start cooking with nature's free bounty.

The Forager's Cookbook

Since 1925, Stoecker Publishing has been committed to producing quality cookbooks that promote a health diet and an active, outdoor lifestyle. Stoecker's exciting Wild About: series of game cookbooks are part of a 5-volume series of game and fish cookbooks. Each volume contains original and carefully crafted recipes created especially for our series by world-class chefs. Each volume includes clear, easy to follow directions and dazzling color photographs that showcase these creative dishes and suggest attractive presentations to further whet your appetite. Eat healthy--and well!

Preparing Fish & Wild Game

Photographer and author Roger Phillips has compiled a wide-ranging, delectable guide to finding and cooking wild foods. Unlike other books that focus on foraging, Phillips gives detailed recipes and preparation instructions that are critical to cooking and enjoying wild foods. Phillips provides

an appetizing and attractive selection of recipes using the many plants, mushrooms, and seaweeds that are edible. Photos help bring these possibilities to life. Recipes range from syrups and teas to main courses. As we are beginning to rediscover the deep nutritional value of wild foods, the missing ingredient until now has been a reliable guide to deploying these healthy, natural ingredients in the kitchen. The Wild Food Cookbook will admirably fill that niche.

Wild Food

This beautiful, full-color hardbound book contains more than 200 recipes from Ducks Unlimited members and expert chefs from its culinary team. The Hunter's Table includes a range of recipes that is as varied as hunting itself, featuring venison, wild turkey, upland birds like pheasant and quail, other big and small game, and freshwater fish. Artwork from prominent Ducks Unlimited wildlife artists, beautiful wildlife shots, and sumptuous food photography make this book as visually appealing as it is functional in the kitchen.

Wild about Freshwater Fish

Anthony Nelson is the publisher of the popular Wild Forage Blog. He started the blog to help demystify the practice of foraging for your own food. The Wild Forage Cookbook is a compilation of some of the best recipes from his 2014 blog. Anthony is not a professional chef with a degree from a fancy culinary school. He is a home taught cook that loves to experiment with wild game, fresh fish and organically grown vegetables. Anthony will show you how to take these natural ingredients and create delicious meals. This book contains thirty-four mouthwatering recipes. The preparation of each recipe is explained in detail with pictures to help you through the cooking process. The Wild Forage Cookbook is unique in the fact that it contains more than just recipes. The book includes favorite stories from the field as Anthony fished, hunted, foraged, gardened and learned how to cook using a wood fired oven. Wild forage is a cookbook that keeps you well fed with both delicious recipes and entertaining tales from the field. After reading the Wild Forage Cookbook, you will feel confident in your abilities to gather wild foods and make a delicious meal!

The Wild Food Cookbook

Discover the wonders of wild food, from berries to mushrooms to fresh herbs - all of which are wonderful foods free on our doorstep. The author Jane Eastoe shows you how to find, identify and cook a range of wild food, including nuts, seeds, roots, fruit, flowers, seaweed, fungi and plant leaves. Elderberry flowers can be used for making cordial, nettles make delicious soup and sloe gin and horseradish sauce are just two great traditional recipes that can be made from the hedgerow larder. There are dangers in some wild plants and the author gives guidance on how to pick safely (for example cooking elderberries destroys the toxins present but the leaves, bark or roots of the elder should never be eaten). Mushrooms are notoriously difficult to get right so Jane Eastoe gives you the key dos and don'ts on mushroom picking. What to take on a culinary walk in the countryside? What foods are available in what season? What's the nutritional value of certain wild foods? All these questions and many more are answered by the author to ensure you make the most of every culinary walk through the countryside.

Colorado Catch Cookbook

From the Nature's Gourmet Series. This unique Cookbook series includes Wild Game, Berries, My Personal Cookbook, Seafood and Salmon Cookbooks with unique recipes for all occasions.

The Hunter's Table

Hunter Gather Cook aims to set you on a fulfilling, lifelong path of culinary adventures and food DIY, and show you how to embrace the lifestyle that surrounds the 21st-century hunter-gatherer. It will make wild food accessible to you, and take away any sense of trepidation at making your first brew, burger or carpaccio. And if you're already a 21st-century hunter-gatherer, then it will help you to expand your culinary repertoire, taking your experimentation and enjoyment to the next level. A cookbook for those wishing to reconnect with nature and the source of their food Includes butchery guides and wild-plant indexes Recipes include wild meats, vegetables, sauces, sides, oils and cocktails While there's no doubt the world is a very different place to how it was 10,000 years ago, some things have remained the same. We are still hunter-gatherers, just like our ancestors.

Wild Forage Cookbook

What are the best and simplest ways to cook wild plants and game? This work tells you how to cook the common, some not so common, wild plants and contains savory recipes for wild game. If its wild, and its edible, its in this cookbook. It also has some illustrations to assist in identification.

Wild Food

Alaska Wild Game Cookbook