

Venison from page 1B

have prepared a venison rosette for the group that garnered rave reviews.

If it sounds too good that both hunters have prospered in the field, it would be unfair not to add that they both spend an ample amount of time preparing for the hunt.

The fields must be scouted, and blinds and tree stands must be erected. Both hunters have an average of \$1,000 in hunting equipment invested in the sport and spend 3-4 weeks in the field.

The Marshall family "essentially spends \$500" in a normal weekend with motel and a stop or two at their favorite northern Michigan restaurants.

"Blut in retrospect, our red meat food costs are virtually zero from mid-October through May," said Richards. "The season is just beginning and it looks like it's going to be a great one."

Whether or not you choose to

butcher your own, hunt your own or spend your time letting your fingers do the hunting, great venison dishes are easy to prepare as red meat.

If you're not into hunting and your friends and relatives keep all the meat for themselves you can order venison from one of the country's leading food importers.

Polaris Foods in San Francisco will happily send you a catalog

featuring their assortment of wild game and exotic meats. Call toll free 1-(800)-426-3872. They specialize in farm raised Cervina deer meat from New Zealand.

The Porterhouse butcher shop in Plymouth will be happy to order just about any wild game or exotic meat. You can call Porterhouse Meats in Plymouth at (313) 455-6770.

Video from page 1B

than 50 years.

But as much as he enjoys cooking, he is an avid hunter. Avid might be a bit of an understatement because the modest, warm and charming chef has bagged moose, elk, caribou, antelope, bear and numerous deer with both gun and bow in North America, and a large variety of other game in Africa and around the world.

"The biggest mistake that hunters make with their deer meat and other wild game is that they don't field dress it properly," he said.

Part one of the video series, dubbed "Big Game Field to the Table" details to the centimeter exactly what the hunter must first do in the field to ensure good eating wild game. Chef Milos claims "proper field dressing greatly enhances the quality of the game meat, whether you decide to butcher your game yourself or deliver it to a processor who can do the work for you."

When told the only time I've ever dressed anything in the field was when I accompanied a close friend on the hunt during a rainstorm and changed clothes in the blind, Chef Milos antickered and suggested I watch the video.

At the risk of alienating any independent meat market that processes deer, Chef Milos also claims "the second mistake hunters make is that they take their venison to a processor who doesn't age the meat and prepare proper cuts."

He said many processors can't take the time to properly age the carcass, and when the cutting begins, the hunter usually ends up with more venison burger than anything else. The video also very aptly illustrates techniques for general butchering and exact instructions on boning out the legs, saddle, ribs, flanks, neck, shoulders and tenderloins.

Chef Milos says that butcher-

ing your own game not only adds more satisfaction to the hunt but that it (butchering) is "a chore any hunter can and should handle with full confidence, you'll be surprised at just how simple it is."

Part two of the video series entitled "Venison: Healthy and Tasty," is a food lover's dream come true. Anyone who has ever taken a cooking class will be amazed at the chef's knowledge of his ability with food, and watching him prepare wild game is no different.

The video also includes a complete book of recipes that will be published into a cookbook form for the general public, probably after Chef Milos finishes the hunting season.

The final segment of the three-part video is a must for anyone who also hunts small game and wild birds. Recipes include roasting pheasant, quail with wild grapes, grilled quail and braised rabbit and squirrel with a white wine sauce.

Presently, the videos are available locally at the Kitchen Glam or stores in Redford, West Bloomfield, Novi and Rochester, and at local Wild Wings Art Galleries. The videos are \$29.95 each and can also be ordered toll free by calling 1-800-819-3799.

When asked where he prefers to hunt, Chef Milos indicated that as far as stalking the elusive whitetail deer, you can't beat Michigan.

His personal hunting ground is about 50 miles south of Alpena near Currant.

The chef also enjoys hunting for mule deer in Utah and New Mexico, elk in Arizona and New Mexico, antelope in Wyoming and whitetail deer in Texas.

If you hunt or know someone who does, these videos would certainly be a welcome addition to someone's video library.

See recipes inside.

A venison roast

See related story on Taste front.

- ONION-ROASTED VENISON ROAST**
- 4 pound rump or shoulder roast of venison
 - 3 tablespoons butter flavored
 - Crisco oil vegetable shortening
 - Salt and fresh ground pepper to taste
 - 1 package dry onion soup mix
 - 1/2 cup water or dry red wine
- Brown the roast in the melted fat on all sides in a heavy large skillet on top of the stove. Season in with salt and pepper. Sprinkle package of dry onion soup mix on and around the roast. Place in a roasting pan and add a quartered onion, some carrots and a few pieces of celery. Add water or wine to pan, cover tightly with foil and bake in a preheated 300 degree oven until tender, about 3-4 hours. Serves 6.
- VENISON RABBIT**
- 3 pounds venison roast or shoulder or butt, cut into cubes
 - 3 tablespoons olive oil
 - 3 large onions chopped
 - 5 garlic cloves, chopped
 - 1/2 pound bacon, chopped
 - 1 teaspoon curry powder
 - 1 can condensed tomato soup, undiluted
 - 1 1/2 quarts water
 - 2 teaspoons bourbon (optional)
 - 1/4 cup beer
 - 1 tablespoon salt
 - 1/2 pound fresh mushrooms.
- In a large bowl, combine all ingredients except the tomato juice and Parmesan. Mix well. Shape the mixture into a loaf and place in a lightly greased loaf pan. Pour tomato juice over the top and sprinkle with grated Parmesan. Bake in a preheated 350 degree oven for 1 hour and 30 minutes. Serves 6.

- VENISON MEATLOAF**
- 1 pound ground venison
 - 1/2 pound lean ground pork
 - 12 saltines, crushed
 - 1/4 cup bottled chili sauce
 - 1 egg
 - 1 small onion, chopped fine
 - Salt and pepper to taste
 - 1 teaspoon prepared mustard
 - 1/2 teaspoon celery seed
 - 1/2 teaspoon garlic powder
 - 1 tablespoon Worcestershire sauce
 - 1/4 cup tomato juice
 - 1/4 cup grated Parmesan cheese
- In a large bowl, combine all ingredients except the tomato juice and Parmesan. Mix well. Shape the mixture into a loaf and place in a lightly greased loaf pan. Pour tomato juice over the top and sprinkle with grated Parmesan. Bake in a preheated 350 degree oven for 1 hour and 30 minutes. Serves 6.

Master chef Milos shares his favorite venison recipes

See related story on Taste front.

- VENISON STYROGNOFF**
- 2 pounds trimmed tenderloin or top butt, cut into strips 1/2-inch thick and 2 inches long
 - 1/2 cup clarified butter, salt and fresh ground pepper to taste
 - 3 cups sliced mushrooms
 - 2 cups (about 3 large) onions, cut into strips
 - 3 cups sour cream
 - 4 tablespoons hot or spicy mustard
- Preheat a large skillet or 2 medium skillets to very hot. Add a small amount of butter to the skillet and add no more meat than to barely cover the bottom of the pan. Over high heat, sear the meat on one side

to brown, turn the meat over and sear about 20 seconds on the other side.

Remove it from the pan while rare. You may have to do this in batches and the pan should be cleaned and very hot each time before adding more meat.

If you overload the pan, the meat will start boiling in its own juices and will not get brown. After all the meat is browned, add mushrooms and onions to the same skillet and if necessary, add more butter.

Cook them until limp, drain the juice off and set aside. Toss the mushrooms and the onions with the meat and set aside. Return the juice to the pan, carefully stir in the sour cream and mustard. Season the meat mixture with a pinch of salt and a healthy cracking of fresh ground pepper.

Add meat and vegetable mixture

to the gently boiling sauce and heat throughout. Serve over noodles or spaetzle. Serves 6.

VENISON STEW

Mannade: 1 large onion, sliced

- 2 tablespoons chopped garlic
- 1 tablespoon dried thyme
- 3 tablespoons crushed peppercorns
- 6 crushed juniper berries
- 2 bay leaves
- 1 bottle (about 3 fl. oz. cups) dry red wine
- 3 1/2 pounds venison neck or shanks, cut into 2-inch cubes

Combine all ingredients except the meat into a deep glass or ceramic dish and mix well. Add the meat and mix well. Cover tightly and refrigerate overnight for 1 day.

Discover the Omaha Steaks' Difference Today, And

SAVE 50%

On World-Famous Omaha Steaks!

Now you can discover what other discriminating diners have been enjoying since 1917... cured, Midwestern beef at its best... world-famous Omaha Steaks!

You'll find each luscious, USDA inspected choice and prime cut is hand trimmed for you by skilled craftsmen, naturally aged to tender perfection, then flash frozen at the peak of flavor... for perfect steaks every time!

Present This Coupon And Take Home 4 (5 oz.) Tender

FILET MIGNONS \$19.95

Reg. \$41.95 • SAVE \$22.00!

Offer Good Thru November 13, 1994

Not Valid On Special Order Purchases

LIMIT 2 BONDS AT SUDICAL INTRODUCTORY PRICE

ADD-ON & SAVE OVER 60%!

On 1/4 lb. Quarter Pound

BURGERS... \$9.95

Reg. \$25.00 Save \$15.05!

Good Thru 11/13/94 Limit 2

On 1/4 lb. 1/2 Buns

CHICKEN BREASTS... \$9.95

Reg. \$29.95 Save \$20.00!

Good Thru 11/13/94 Limit 2

BIRMINGHAM THE CORNERS SHOPPING CENTER

Northeast Corner 13 Mile & Southfield (510) 542-0030 Mon - Sat 10-7, Sun 12-5

WEST BLOOMFIELD THE BOARDWALK

6921 Orchard Lake Road Between 14 & 15 Mile (510) 626-9903 Mon - Sat 10-6, Sun 12-5

ORCHARD-10 IGA

Corner of Orchard Lake Road & Ten Mile in Farmington 476-0974

Frozen - Bone-In TURKEY BREAST 99¢ lb.	SIRLOIN TIP ROAST \$1.99 lb.
Seedless RED GRAPES 89¢ lb.	Yellow COOKING ONIONS 69¢ 3 Lb. Bag
PRIDE ICE CREAM 2/\$5.00 1/2 Gal.	ORANGE JUICE 99¢ 64 Oz.
Assorted Products COKE 2/\$5.00 12 Oz. 12 Pak Cans COCA COLA, REG & DIET, DECAF, SPRITE, BARQS, SQUIRT.	7-UP 89¢ + dep. 2-Liter Bottles

WE ACCEPT

Discover & Home Guard Thru Sun. Nov. 13th, 1994

DOUBLE COUPONS 50¢

BIRMINGHAM COMMUNITY MARKET

• Delivery Service • Full Service Deli • Lotte

• Live Lobster • Fresh Seafood

Boneless CHICKEN BREAST \$2.99 Lb.	Ready to Serve Meat or Vegetable LASAGNA \$2.99 Lb.	Fresh Atlantic SALMON FILLETS \$6.99 Lb.	Fatzel Sundial CHARDONNAY 2 FOR \$10 OR \$5.99 Each 750 ML.
------------------------------------	---	--	---

130 W. Eisenhower Blvd. at Riverchase • (205) 833-6060

Feldbro Quality Meats & Fish

32902 Middlebelt Rd. • Farmington Hills

FOR YOUR HOLIDAY TREAT

STRICTLY FRESH

100% NATURAL - 100% CLEAN

- * TURKEYS • TURKEY BREASTS • GEESE • DUCKS
- * CAPONS • ROASTING CHICKENS • CORNISH HENS

825-4686 NOW TAKING ORDERS 825-4657

Frankenmuth Extra Lean **97¢**

Whole N.Y. **\$3.99 Lb.**

Strip Steak **\$3.99 Lb.**

11-4-94 11:00 AM - 11:00 PM

OPEN SUNDAY

10-5 p.m.

Let our stylists help develop your own special look. Call for a personal consultation today. At

SALON

32028 Northwestern Highway, West Bloomfield • 832-5600