

## The Savory Super

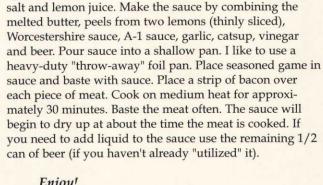
By Scottie Hines, CGCS Windsong Farm Golf Club



## Barbequed Game

As we approach true barbeque season I think this is an appropriate recipe for a Sunday afternoon date with your grill. It's also a tasty way to use some of that frozen game from last season. This recipe works with all game, venison, grouse, pheasant, rabbit and dove. If you are using waterfowl, duck or goose, the meat should be tenderized prior to the barbeque.

> 2 lemons, save the peels Black pepper 1 TBSP Worcestershire sauce 1 clove of garlic, finely chopped 1/2 can of your favorite beer Bacon slices (cooked) 2 sticks butter Seasoned salt 1 TBSP A-1 sauce 1 cup catsup 1/2 cup cider vinegar Garlic salt



Sprinkle the game with salt, pepper, seasoned salt, garlic

Enjoy!

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