



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 water-fowl, duck or goose, the meat should be tenderized prior to the barbeque.

- 2 lemons, save the peels
- Salt
- 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 salt and lemon juice. Make the sauce by combining the melted butter, peels from two lemons (thinly sliced), Worcestershire sauce, A-1 sauce, garlic, catsup, vinegar and beer. Pour sauce into a shallow pan. I like to use a heavy-duty "throw-away" foil pan. Place seasoned game in sauce and baste with sauce. Place a strip of bacon over each piece of meat. Cook on medium heat for approximately 30 minutes. Baste the meat often. The sauce will begin to dry up at about the time the meat is cooked. If you need to add liquid to the sauce use the remaining 1/2 can of beer (if you haven't already "utilized" it).

Enjoy!

*Scottie Hines, CGCS
Windsong Farm GC*



Quality since 1971

Specializing in classic restoration and renovation

- Drainage problems
- Slit Drainage
- Greens
- Bunkers
- Laser Leveling
- Grading
- Irrigation

8011 BAVARIA RD
VICTORIA, MN 55386
952-443-2958

WWW.HARTMANCOMPANIES.COM
INFO@HARTMANCOMPANIES.COM