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The Savory Supe

By Scottie Hines, CGCS
Windsong Farm Golf Club



Outdoorsman's Dinner

This recipe is a great "in the field" dinner on your next camping trip or hunting excursion. Serves up to 8 and takes about one hour to prepare.

Ingredients:

8 venison chops
16 strips bacon
4 medium sized potatoes
1 very large onion (white or yellow)
8 tablespoons butter
Salt and pepper

Take the venison chops and season with salt and pepper to taste. Wrap 2 strips of bacon around each chop and secure with toothpicks. I

prefer thick cut, apple-smoked bacon for the best flavor. Place chops on an open grate over hot coals. Broil each side to medium (pink to red and warm in middle). Bacon should also be cooked at this time. At the same time, cube the potatoes and quarter the onion. Add these to a small pot with the butter and season with salt and pepper. Cover pot and cook over open fire. Stir occasionally until potatoes are tender. Kick back and enjoy!

This can also be easily done in the kitchen or on the grill. Beef can also be substituted for the venison. It is a very simple and tasty dinner.

Enjoy!

- Scottie Hines, CGCS

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