Roasted Wapato

Ingredients:

- 2 lbs wapato cut in halves each ~1/2 in size, (can use potato or any root vegetable as a substitute)
- 2 tbsp canola oil
- 3 cloves garlic minced
- 1/2 tbsp chopped fresh thyme leaves
- 1/2 tbsp chopped fresh rosemary
- 2 tbsp chopped fresh chives
- Kosher salt and freshly ground pepper to taste

Directions:

1. Preheat oven to 450° Fahrenheit. Line 2 baking sheets with parchment paper.
2. In a large bowl, combine wapato and canola oil. Then, season with salt and pepper to taste.
3. Place wapato in a single layer onto the prepared baking sheets.
4. Place into oven and bake for 40-45 minutes, until golden brown and crisp. Stir and rotate pans halfway through baking. Stir in garlic, thyme, and rosemary during the last 3 minutes of cooking time.
5. Serve immediately, garnished with chives, if desired.

Elk Meatballs

Ingredients:

- 1/2 lb ground elk
- 1/2 lb ground pork
- 2 large eggs
- 1 large onion, 1/4-inch diced
- 2 cloves garlic, smashed and chopped
- 1 cup breadcrumbs
- 1 cup grated Parmigiano
- 1/2 cup water
- 1 tbsp rosemary
- 1 tbsp thyme
- Pinch crushed red pepper
- Salt
- Extra virgin olive oil

Directions:

1. Add oil to large saute pan, add onions and bring to medium-high heat. Salt onions generously and cook for 5-7 minutes. When onions become soft, add garlic and red pepper and saute for 1-2 minutes. Turn off heat and allow to cool.
2. In a large bowl, combine meats, eggs, Parmgiano, herbs, and bread crumbs with your hands. Add onion mixture and more salt. Add water and combine, the mixture should be wet.
3. Preheat oven to 350° degrees Fahrenheit.
4. Shape meat into desired size. Coat a large saute pan with oil and bring to medium-high heat. Brown the meatballs on all sides.
5. Place meatballs on cookie sheet and bake them for 15 minutes or until cooked all the way through. Can serve right away or freeze for later use.

Roasted Wild Mushrooms

Ingredients:

- 2 lbs mixed chopped mushrooms (such as maitake, stemmed shiitake, oyster, cremini, and chanterelle)
- 1/2 cup extra virgin olive oil
- Fresh lemon juice
- Kosher salt

Directions:

1. Preheat oven to 450° Fahrenheit.
2. In a large bowl, toss the mushrooms with the olive oil and season with salt.
3. Spread mushrooms onto 2 large, rimmed baking sheets and roast for about 30 minutes, stirring once, until cooked to a golden color.
4. Season with fresh lemon juice and serve.

Blackberry BBQ Sauce

Ingredients:

- 2 cups fresh blackberries
- 1 cup chicken stock
- 1/2 cup ketchup
- 1/4 cup brown sugar
- 2 tbsp apple cide vinegar
- 1/2 lemon, juice only
- 2 tsp chili powder
- 1/8 tsp cinnamon
- 1/4 tsp dried mushroom
- Pinch of salt
- 6 juniper berries, pull out before serving
  (a splash of gin is a good substitute)

Directions:

1. Add blackberries and chicken stock to a medium pot over high heat and bring to a simmer. Cook until blackberries start to break down, about 6-7 minutes.
2. Mash blackberries well in the pan. Then let the blackberry mixture cool a big and add to a blender. Blend well.
3. Press blackberries through a mesh strainer to remove seeds. Add sauce back to pot and bring back to a simmer over
   medium heat.
4. Add other ingredients to the pot and continue to simmer until sauce is thick and coats the back of a spoon.
5. Season BBQ sauce with salt. Works great on the grill or roasted. Will be good iwth salmon, pork, and chicken.

Deer Meat Gravy

Ingredients:

- 1/2lb ground venison (or make without and use gravy atop steaks)
- 1 sprig of rosemary
- 3 cloves minced garlic
- 2 1/4 cups heavy cream
- 1 tbsp oil
- 1 tsp salt
- 1 tsp pepper

Directions:

1. Add oil to pan and bring to medium heat. Add ground venison and brown the meat, stirring occasionally.
2. When the venison almost fully cooked add garlic and whole sprig of rosemary.
3. When the meat is browned, drain the liquid if there is some left over, and set the meat aside. Discard the rosemary.
4. Stir cream into liquid, add salt and pepper to taste.
5. Continue cooking liquid over medium heat, stirring and scraping bottom and sides of pan until gravy thickens and bubbles for about 1 minute.
6. Add the ground venison back to the gravy mixture and add more milk if needed.