

# Recipes from, Cyndi Chadd

Cyndi Chadd is sharing some of her delicious recipes which use wild meat. She and her husband, Jeff, own and operate Majestic Mountain Outfitters where Jeff guides in Alaska and Montana. Maybe you have some fresh venison you can use.



## Chili Cheese Steak

I got this recipe from Cooking Alaskan

### Ingredients

- 2 Lb Game Meat
- 1/4 Cup Flour
- 2 tsp Chili powder
- 1 tsp Salt
- 1 Dash Pepper
- 1/4 Cup Shortening or oil
- 2 Cups Sliced onion
- 1 Can Diced tomatoes
- 1 Cup Shredded cheese

### Directions

Cut meat into serving sized pieces (@ 1 inch thick).  
Combine flour and seasonings and pound into meat on both sides using a meat mallet or tenderizer.  
Brown the meat well in hot skillet and oil.  
Remove from pan and brown onions in the drippings.  
Spoon onions into casserole and arrange meat on top, then put undrained tomatoes on top.  
Cover and bake at 350 for about 1 to 1 1/2 hours.  
Sprinkle with cheese and heat 5 minutes longer to melt.

## Steak Supreme

I got this recipe from Cooking Alaskan

### Ingredients

- 2 Lb Game Meat
- 1/2 Cup Flour
- 1 tsp Poultry Seasoning
- 1 tsp Celery Seed
- 1 tsp Salt
- 1/2 tsp Pepper
- 3 Tbsp Olive Oil

### Directions

Cut meat into strips about 1 1/2 inches wide. Mix the flour and seasonings.  
Pound strips with a meat mallet or use a tenderizer, then roll them in the flour mix.  
When thickly coated, drop into the hot skillet.  
Using medium heat, fry slowly; turning often.  
Pour more flour mixture on the steaks as you cook them.  
Fry for about 30 minutes or put into 350 degree oven for that time.