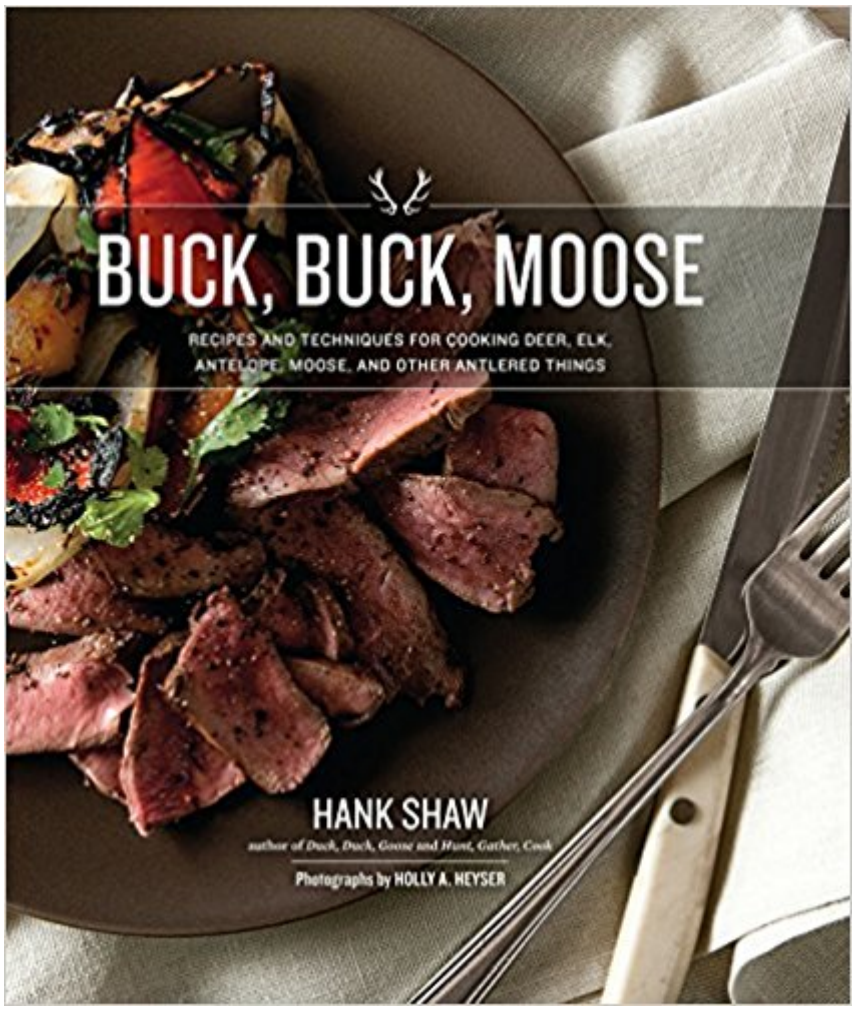
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Buck, Buck, Moose: Recipes And Techniques For Cooking Deer, Elk, Moose, Antelope And Other Antlered Things



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Synopsis

This is not your father’s venison cookbook. Buck, Buck, Moose is the first comprehensive, lushly photographed, full-color guide to working with and cooking all forms of venison, including deer, elk, moose, antelope and caribou. Buck, Buck, Moose will take you around the world, from nose to tail. The book features more than 100 recipes ranging from traditional dishes from six continents to original recipes never before seen. You’ll also get thorough instructions on how to butcher, age and store your venison, as well as how to use virtually every part of the animal. Buck, Buck, Moose also includes a lengthy section on curing venison and sausage-making. Peppered throughout are stories of the hunt and essays on why venison holds such a special place in human society. Venison is far more than mere food. It is, in many ways, what made us human.

Book Information

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Customer Reviews

I’ve lived on a cattle ranch for twenty years, so venison in all its forms has always been a bit of a mystery to me. For that reason, I devoured every page of Buck, Buck, Moose. Hank Shaw lives, sleeps, eats, and breathes venison--and his passion is palpable. From laying out the ancient connection between man and deer to presenting clear, hands-on instructions for handling and cooking venison, no stone is left unturned. Hank has absolutely outdone himself, and I know this book will be enjoyed by venison enthusiasts and novices alike. --Ree Drummond, New York Times Bestselling author of The Pioneer Woman CooksAll of the serious hunters that I hang around with -- and I hang around with a lot of them -- use Hank Shaw’s wild game recipes. His stuff is authentic,

fail-safe, and well-written. They oughta give this man a Nobel prize. --Steve Rinella, author and host of Meateater on Sportsman ChannelThere is no reference that celebrates the outdoor lifestyle and dedication to responsibly harvesting everything antlered like Buck, Buck, Moose. AS a chef and outdoors enthusiast I have been searching for a complete guide from hunt to table. It has now arrived. --Bryan Voltaggio, Top Chef finalist, deer hunter and James Beard Award nominee

A former restaurant cook and journalist, Hank Shaw is the author of two successful wild game cookbooks: Hunt, Gather Cook, and Duck, Duck, Goose -- both of which won critical acclaim. Shaw also runs the wild foods website Hunter Angler Gardener Cook, (honest-food.net) which has won both the James Beard Award as well as the International Association of Culinary Professionals award for best food website. His work has appeared in magazines ranging from Food & Wine to Organic Gardening, Field & Stream, Garden & Gun, Petersen’s Hunting, Outdoor Life and Sunset. He lives near Sacramento, California.

Like everyone else I just received my book. Having other similar styles of books I thought I new what I was getting. I thought the first half of the book was going to be just on the processing and just a a couple of recipes for each cut. I was wrong. The first part is on the processing and care of the meat, but it is not drawn out and dry like other books. And even if you have processed multiple deer in your life you are still going to pick up some great tips. The recipes fill more than two thirds of the book and half way through the recipes I was beyond satisfied with this purchase. Some of the highlights of the book are the variety of the recipes, the number of recipes, and how easily they are explained in the directions. There are lots of pictures to go a long with the recipes which is a plus and a great explanation for each as well. Well worth the money and a must have.

Shaw writes as if he were in my kitchen helping me learn to cook -- and practicing cooking techniques while using his game and other wild food recipes. He anticipates my questions and answers the "why?" Great pictures and recipes that encourage experimentation served with a bit of philosophy worthy of a chef, brewer, hunter and fisherman.In my opinion this is his best book yet -- the first was very good, the second was excellent, and this one is outstanding!

I didn’t start hunting until I was in my 30s. I was immediately frustrated with a lack of information about butchering and cooking wild game. I researched many wild game cookbooks, but most simply dealt with the loin and usually involved a crockpot. Turns out most people in my area (central

Florida) see deer meat as two backstraps and a bunch of sausage. I wanted to know how to cook individual muscle groups and how to get the most out of my meat. This book answers all that and more. With articulate descriptions and detailed images, Buck Buck Moose opens up a whole new world of culinary possibilities. Every hunter should have a copy. There is no excuse anymore to dump your game at a processor to get ground into piles of questionable patties. Show your game the ultimate respect by treating it with care and making it into one of the incredible looking recipes in this book. After all, if the promise of the World's Greatest Meat Stick doesn't appeal to you, you probably shouldn't be hunting.

Except for the occasional pork shoulder or pack of bacon, all I eat is wild game, so finding new recipes and tricks is really important. Normally when I find a good recipe I'll print it off and put it in my binder of keepers. Since every single recipe in this book is 100% a keeper, I've just put it in front of my own personal recipe stash. Absolutely the best venison cookbook ever.

This is the first cookbook i have ever had that i put complete trust in. It has not steered me wrong steak Diane, venison stroganoff, steak with Cumberland sauce, venison barbacoa you cannot go wrong and when I do I will update my review. It goes beyond teaching how to make venison taste good to people who claim to not like it, it has changed the way I think about constructing a meal and taught me more about techniques than I anticipated. Going to buy duck duck goose next to better utilize what I manage to get.

I just received my copy and couldn't be happier. It is a beautiful book that is well written with recipes that I would serve any of my foodie friends. I particularly enjoyed that he has a section on hanging, aging, and storing venison. My wife is excited about the curing section. The recipes range from China to Germany to India to South Africa to Kentucky. I am particularly looking forward to the albondigas al chipotle and the osso buco. Mr. Shaw had me at the front cover with "This is not your father's venison cookbook." Well done.

Amazing recipes that can also be used for pressure canning. We've not had a bad meal from this book yet. Also very good processing and butchering info. You don't need to be a hunter for this either, just use another similar meat and it will be just as good.

Very easy read!!! Hank shaw is one of the foremost best authors on wild game!! He not only does

his homework on old recipes ,he lives and breathes the life every day...I can't put it down ...if you hunt and just do the same old same old with deer, this will be a great hunters bible to go by and if your just getting started in the hunting lifestyle, this book is perfect for you.... it takes you from the kill ,gut ,quarter,storage,to some great recips on the plate. Great recipes Awesome read!!!!!

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