



Gut It. Cut It. Cook It.: The Deer Hunter's Guide to Processing & Preparing Venison

Eric Fromm, Al Cambronne

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Yes You Can!

There's just something satisfying about knowing you've done it all yourself - from pulling the trigger to washing up the dishes. Even better is the fact that you didn't have to pay someone else to do it for you! *Gut It. Cut It. Cook It* guides you every step of the way from the field to the table. No detail is left out - from proper field dressing and butchering and storing and preparing your venison.

You'll find:

- Checklists and descriptions of tools you'll need to get this job done right and affordably
- Advice for shot placement and ammunition so you don't damage valuable meat
- Step-by-step photos and instructions for proper field dressing and skinning
- Butchering - cut by cut
- Best practices for wrapping and freezing venison
- How-to instructions for saving antlers and capping your buck
- BONUS CD includes 50 venison recipes, field dressing chart and meat cuts chart

So stop paying someone else to butcher your deer; with *Gut It. Cut It. Cook It* you can do it yourself. You'll feel good saving money and know that the meat you're eating is really your meat. Enjoy!

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