

Beyond Seclusion Recipes

Many of these are on the YouTube Channel if that helps.

Drew's Burrito's

10-12" flour tortilla
Vegetarian refried beans (no lard)
Cheese – shredded three cheese (Mexican, or any three cheese combo)
1 – 28 oz can petite diced tomatoes
Tones Taco Seasoning Blend – buy in bulk and follow directions
Shredded Veggies using KitchenAid RVSA Slicer and Shredder (optional)
1-2 TBS garlic (sams)
2.5-3 lbs meat (beef or venison)

Cook meat with drained tomatoes and seasoning. Spread beans down center of tortilla, then meat on top, then cheese. Warm in microwave and serve.

Drew's French Toast

Eggs (as many as needed)
Milk
Cinnamon
Vanilla
Nutmeg
Powder sugar
Good bread

Combine all ingredients in blender. Warm pan to medium with melted butter and start cooking.

Turkey/Shrimp/Broccoli Stir Fry

Wild Turkey (as much as you like, approx. 1-2 lbs) – cut turkey into small chunks or size/shape you desire. Brine using basic brine for 8 hours. Drain thoroughly and fry in olive oil with garlic and crushed red peppers.

2 – packages of broccoli (or any vegetable pack) from sams club – cut how you like.

Approx. 4 cups of shrimp (sams club) chopped up or how you like it.

When turkey is done, add broccoli and shrimp, cook until broccoli is tender.

1 cup Yoshida's sauce

As soon as it's done, 3-4 table spoons corn starch in ½ cup water (warm or hot) and add to pan, mix well. Put over rice.

Perfect Venison Burger

5-10 lbs venison/beef burger
3-4 eggs
minced garlic (sams club)
shredded pepper jack cheese (amount depends on your taste, approx. 1-2 hand full)
1 full cup of shredded salad bacon bits (sams club)
Wax paper and tray

Mix everything together in large bowl. Make the burgers to the size you like and place on wax paper on tray. Once you have filled the tray, place another sheet of wax paper over first layer and repeat until done. Put in freezer until frozen then take out, break apart and place in zip lock freezer bags and use as desired. You can place them straight on the grill or pan.

Drew's Tomato-Basil Chicken (wild turkey) Noodle (rice) Soup recipe:

1(4) 12oz. pkg. Reames frozen noodles, cooked per direction
1(4) pound boneless skinless chicken(turkey) breasts, cut into bite-sized pieces
1(4) large onion, diced
3(3/4 cup) tablespoons olive oil
3 (3/4 cup)tablespoons minced garlic
2 (1/2 cup)teaspoons pepper
2(8) -14 1/2 ounce cans diced tomatoes w/basil, garlic & oregano
2(8 cubes) 14 1/2 cans chicken broth
4 Tbsp. dried basil
1 cup grated Parmesan cheese (optional at end – don't mix in)

Preparation:

1. Cook noodles per package directions and set aside (if canning, UNDER cook).
2. In soup pot sauté chicken pieces, onions, garlic, salt, and pepper in olive oil until onions are transparent and the chicken is done.
3. Add the diced tomatoes and the chicken broth.
4. Heat until the mixture is boiling, then add the noodles and the basil.
5. Bring the mixture back to a boil and serve immediately. Top off each bowl with grated Parmesan cheese if desired.

If using Wild Turkey:

1. Follow step one above (if using rice wait and add later)
2. Brown turkey with garlic, salt, pepper, and olive oil
3. Add turkey to chicken broth and simmer for 1 hour
4. Add other contents and simmer 1 hour or until rice is soft or noodles are done.

Drew's Old Fashioned Venison/Beef Stew

| Description | Quantity (Reg) | 5 Gallon |
|-----------------------|----------------------------|------------------------|
| Beef or Venison | 3 lbs | 12 lbs |
| Salt | 1 tsp | 4 tsp |
| Gound black-pepper | 1 tsp | 4 tsp |
| Olive Oil | 4 Tbsp or ¼ cup | 1 cup |
| Minced Garlic | 3 Tbsp | ¾ cup |
| Water | 2-3 quart | 2 ½ - 3 gallons |
| Knorr Demi-glace Mix | 1 cup | 4 cups |
| Carrots – fresh cut | ½ lbs or 4 large carrots | 2 lbs |
| Yellow Onions – fresh | 2 medium onions or 1 LARGE | 8 med or 4 Large |
| Red Potato – fresh | 2 Large | 8 Large |
| Canned-diced tomatoes | 1-14 oz. drained can | 4-14 oz. drained cans |
| Frozen Peas | 1-14 oz. bag | total 56 oz or 3.5 lbs |

*can add rice for more “solids”

| | | |
|------|-------|--------|
| Rice | 1 cup | 4 cups |
|------|-------|--------|

Preparation:

1. Brown meat with oil, garlic, salt, pepper.
2. In pot, add water (hot), Demi-Glace mix, and meat and contents from pan (oil, garlic, salt, pepper)
3. Simmer for 1 hour
4. Add everything but Frozen peas and simmer 1-2 hours until meat is TENDER.
5. Add frozen peas right before serving or canning.

If canning:

1. Immediately put in jars and cover

2. Place in pressure cooker and boil until it hits 5 lbs. of pressure
3. Immediately remove from heat and let cool.

Scotty's Cole Slaw Dressing

8 cups Sugar
2 cups oil
3 ¼ Vinegar (Cider best)
2 Tbs mustard
2 Tbs garlic salt
2 Tbs Worcestshire Sauce
5 cups water

Mix put in jar, shake up

Doctorate Dip

1 lbs of sausage
1 can of "Rotell" (tomatoes and green chilli)
1 package of cream cheese
Venison Roast

Corned Venison

Ingredients

- 2 quarts water
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- 1 cup kosher salt
 - 1/2 cup brown sugar
 - 2 tablespoons saltpeter
 - 1 cinnamon stick, broken into several pieces
 - 1 teaspoon mustard seeds
 - 1 teaspoon black peppercorns
 - 8 whole cloves
 - 8 whole allspice berries
 - 12 whole juniper berries
 - 2 bay leaves, crumbled
 - 1/2 teaspoon ground ginger

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- 2 pounds ice
 - 1 (4 to 5 pound) beef brisket, trimmed
 - 1 small onion, quartered
 - 1 large carrot, coarsely chopped
 - 1 stalk celery, coarsely chopped

Directions

Watch how to make this recipe.

Place the water into a large 6 to 8 quart stockpot along with salt, sugar, saltpeter, cinnamon stick, mustard seeds, peppercorns, cloves, allspice, juniper berries, bay leaves and ginger. Cook over high heat until the salt and sugar have dissolved. Remove from the heat and add the ice. Stir until the ice has melted. If necessary, place the brine into the refrigerator until it reaches a temperature of 45 degrees F. Once it has cooled, place the brisket in a 2-gallon zip top bag and add the brine. Seal and lay flat inside a container, cover and place in the refrigerator for 10 days. Check daily to make sure the beef is completely submerged and stir the brine.

After 10 days, remove from the brine and rinse well under cool water. Place the brisket into a pot just large enough to hold the meat, add the onion, carrot and celery and cover with water by 1-inch. Set over high heat and bring to a boil. Reduce the heat to low, cover and gently simmer for 2 1/2 to 3 hours or until the meat is fork tender. Remove from the pot and thinly slice across the grain.

Recipe courtesy of Alton Brown, 2007

DREWS SMOKED MEAT

TUSCAN GARLIC VENISON STEAK

BRINE:

2 quarts water

½ cup salt

½ cup brown sugar

1 teaspoon dried basil

Boil and let cool.

Venison cut against grain of meat. Cut steaks 2-2 ½ inches thick. Soak in brine for 12-24 hours. Rub meat with “Tone’s Tuscan Garlic” (can buy at Sam’s club) in bulk. Wrap in bacon and/or put bacon strip into or between cuts. Put in smoker with Mesquite wood chips at 250 for 2 hours. Take out and sear on grill and serve. Thanks Jim for getting me started.

SMOKED BRATS, HOTDOGS, AND BURGERS

Bring smoker to 250 degrees and cook 1 hour 20 minutes for raw brats and burgers, 1 hour for hotdogs. Use Mesquite or Hickory wood chips.

DREW'S VENISON CHILI

5 GALLON (double for 10 gallons)

1 pkg (approx. 1 lbs.) finely diced **celery**
6 **green peppers** – finely diced
2 lbs. **carrots** – shredded or finely chopped
4 HUGE **onions** or 8 medium onions – finely diced
5 lbs. cubed meat
2-4 lbs. burger
2 **V8 Juice** (veg juice) – 48 oz. cans
12 cans of fine **diced tomatoes** – 14 oz. cans
5 cans of each (Light red, Dark red, Chilli) **beans** – strained and washed
McCormick Chilli Mix (mild or spicy) – 4 packages
Williams Chilli Seasoning – 2/3 cups (Sam's club bulk)
12 cups water

Cook meat with olive oil and garlic and add to pot. Cook several hours (2-3) until vegetables become soft and can.

Combine everything into 5 gallon pot and bring to boil. Put into jars and complete canning process. Cook for 1.5 hours at 10 psi.

BASIC BRINE:

2 quarts water
½ cup salt
½ cup brown sugar
1 teaspoon dried basil

Boil and let cool.

Once it's cool, add your meat and soak in refrigerator for 12-48 hours depending on thickness of meat. The longer you brine, the more tender the meat will be.

Venison cut against grain of meat and "chunk".

Large Quantity

8 quarts Water

2 cups salt

2 cups Brown Sugar

4 teaspoons dried basil