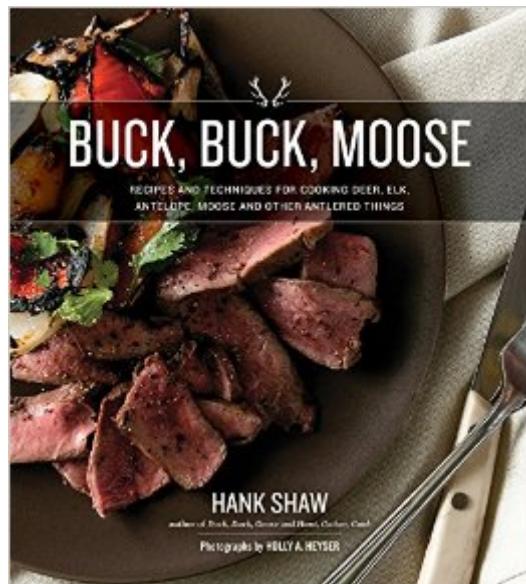


The book was found

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



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 received my copy yesterday and couldn't put it down. It is a comprehensive manual on the culinary history, care, and preparation of venison. I take care of my venison from the moment of harvest until vacuum packing for the freezer in the same way as the author and am thrilled to find so many new methods and ways to prepare this precious resource. The various shank recipes are a personal favorite of mine. These cuts are WAY overlooked and underrated on venison. I would like to buy more copies for friends but am afraid they will learn some of my (or Hank's) secrets!

This book is beyond perfect for the hunter or hunter's partner. My husband brings home pounds of deer and elk, and I'm not complaining but it's hard to know what to do with it all and still eat quality

meals with a variety of flavors. I love to cook but there are special ways to care for wild game and growing up in a city I never learned the basicsNOW I KNOW!! It's so much more fun to cook wild game and I even get excited for hunting season (and I don't even hunt...yet) knowing that I will have a freezer full of new cuts. Hank Shaw not only gives you a great list of recipes to try (and repeat because they are seriously so delicious), he also eloquently takes you from field to table. The way he writes is so entertaining, I even read the entire butchering section knowing that I will probably never need to butcher a deer. When we first got the book we found ourselves "fighting" over who would get to read it at night. Our wild game meals are so much better and we waste a lot less of the animal because we know what to do with every part. I have his other books on my wish list already! This is much better than the Steve Rinella books we have.

Received this book yesterday after taking part in the kick starter campaign last year. First off, this is a beautiful book. The cover has an amazing feel and pages are vibrant and well laid out. I always butcher my own deer, so I love all of the great tips about different cuts of meat that I have never though of using outside grinding for burger. There are many pages on how to make the most out of the animal. The recipes also look amazing. There are a few carry overs from his blog (awesome ones) and many new that I can't wait to try. It was well worth the nearly year long wait for this book. This is a must buy for any deer hunters.

Just got my copy of Buck, Buck, Moose from the Kickstarter campaign. Wow! Best cookbook I have ever seen for big game. I concentrate on whitetail deer, and this book is fantastic. So informative, with great photos and tells you about everything you could ever want to know about how to process and cook deer and other big game. All of the questions I have had, are right here in one place. And it is a beautiful book! Fantastic recipes. If you are a true hunter, you will love this book. What a success, thanks for this book! Great price for a hardcover book as well. I highly recommend it, and I cannot not imagine buying this one without buying the companion, Duck, Duck, Goose. I can't even say how hard it was to learn to cook wild waterfowl properly, it makes such a difference to have expert guidance. I used to love to hunt ducks, but was not that excited about eating them, now, I am always ready for the next season. Try Hank's gumbo recipe and you can make a fantastic with venison sausage, wild duck, and shrimp. Awesome.

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 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 along with the recipes which is a plus and a great explanation for each as well. Well worth the money and a must have.

I follow Hank Shaw on Podcasts and Social Media. I bought this book mainly to support his efforts. I was pleasantly surprised by this high quality book in look and feel, but especially content. Great resource for anyone interested in wild game from beginner to seasoned pro, whether a hunter or not.

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!

Like many others, I received this book recently from the Kickstarter campaign. I've been deer hunting my entire life, and helped my family process deer even before I could hunt. I mainly bought this book for the recipes, thinking I already knew pretty much everything there was to know about processing deer. I ripped through the first 60 pages in one sitting last night, which basically covered processing. I found myself nodding in agreement with basically everything written, as well as learning several new ideas which I can't wait to try this upcoming fall. I haven't even gotten to the recipes yet and feel that the purchase price was worth every penny! Truly excellent work!

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