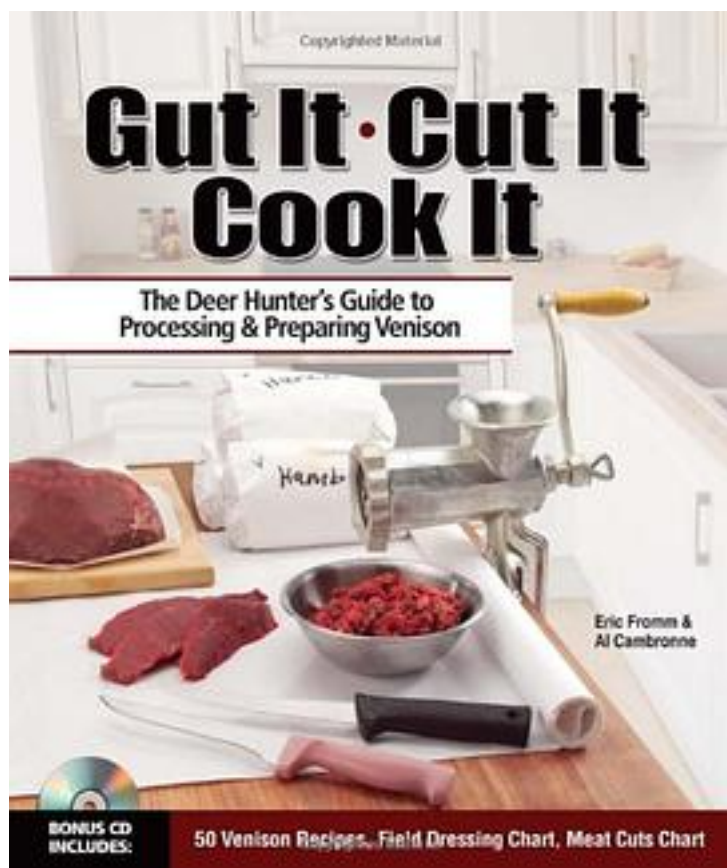


Gut It, Cut It, Cook It



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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 caping 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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目录:

[Gut It, Cut It, Cook It_ 下载链接1](#)

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