



SUGGESTED WINE VARIETALS

RED
Cabernet Sauvignon \ Merlot \
Pinot Noir \ Syrah

BOONE AND CROCKETT COOKBOOK KABOBS THE COMPETITION

Grilling season is here and B&C is sharing a kabob recipe from our cookbook that skewered the competition in Independent Book Publishers Association's national book awards.

B&C's first-ever cookbook, "Wild Gourmet: Naturally Healthy Game, Fish and Fowl Recipes for Everyday Chefs," received the coveted Gold Award in the IBPA Benjamin Franklin Awards. It's one of the highest national honors for independent book publishers. An engraved crystal trophy was presented at an April 10 ceremony in Austin, Texas. Judges include book retailers, reviewers, editors, publicists and librarians.

"A Gold Award is a prestigious accomplishment and we're honored to receive it," said Julie Tripp, director of publications for the Club. "Our goal was providing a valuable resource for hunters, locavores, and foodies alike. This new, national recognition will help even more people discover what

sportsmen have known all along—the tastiest, healthiest meat is wild meat."

The title has been prominent on the Amazon bestseller list since its release in November. Glowing reviews have appeared on websites from *Audubon* to *Field & Stream*.

At 272 pages, the book features instructions for processing game mammals, birds, and fish, recipes from Emeril Lagasse, Scott Leysath, Hank Shaw and others, and suggested wine pairings, submitted by third-generation Napa winemaker and

B&C member Marc Mondavi, to go with each dish.

To help celebrate the award, we're sharing one of the book's recipes just in time for grilling season!—Scott Leysath's Grilled Marinated Caribou Sirloin. Enjoy.

The award was received by Jim Arnold, Julie Tripp, Ashley Arnold, and Rhonda Arnold.



Grilled Marinated Caribou Sirloin

SCOTT LEYSATH

2½ Cups caribou sirloin,
trimmed and cut into
2-inch cubes

MARINADE

- ¾ Cup olive oil
- ½ Cup honey
- ¼ Cup red wine vinegar
- ⅓ Cup low-sodium soy sauce
- 1 Tablespoon garlic powder
- 1½ Teaspoons ground ginger
- 1½ Teaspoons kosher salt
- 1 Tablespoon coarse ground pepper

It sounds far-fetched, but suppose that you don't have caribou sirloin in your freezer. What then? This simple marinade is great with any antlered game, although it's hard to beat the delicate flavor and texture of caribou. A marinade should enhance, not disguise the flavor of game meats. Too often, home chefs go to great lengths to mask the rich, vibrant taste of wild game.

This marinade has a hint of Asian flavors with both sweet and sour components. Marinated meat can be skewered or simply grilled alongside peppers and onions. If skewered, consider placing vegetables like peppers and onions on separate skewers to better control the cooking temperatures of both meat and vegetables.

1. Combine **all marinade ingredients** in a tight-fitting jar and shake vigorously. Can be stored in the refrigerator for several weeks.
2. Place **caribou** in a non-reactive container or zipper lock bag. Add **marinade**, toss and refrigerate for 1 to 6 hours.
3. Remove from marinade, drain and place on a medium-high, well-oiled grill and brown on all sides, but preferably not past medium-rare (130°F to 135°F internal temperature).

Taming wild meat in the kitchen can foster a type of do-it-yourself pride. Much like growing a vegetable garden, it connects people to the pure goodness of the wilderness. Take Chef Nelson's advice: "Choose to make dinner one of your core connections to hunting, and with time and experience you will begin to serve some of the best stories of your life."

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