



RECIPE NAME: Venison Squaw Corn

FROM THE KITCHEN OF: Dean M. Hoffman '73

INGREDIENTS:

½ pound seasoned
pork sausage (or
venison)
1 can of cream style
corn
6 large eggs
Fresh chive
Lawry's Salt
Ground pepper

INSTRUCTIONS:

Brown the venison sausage with bacon or pork sausage in skillet; pour off the fat. Add the creamed corn slowly mixing over a medium heat. Beat the eggs in a separate bowl and add them to the corn venison, bacon sausage mixture in the skillet. Cook as if you were doing scrambled eggs until done, stirring frequently to keep from burning. Placed in a warm serving platter and season as desired but I would suggest fresh ground pepper and Lawry's salt. Garnish with fresh chopped chive and serve. I serve it primarily as a side dish with a Walleye shore lunch.

Additional Notes: This one has simple ingredients and it is my back up when my pals don't catch any walleye and hopefully have some left-over venison from last year. I have added bacon or pork sausage, but the guys prefer pork sausage. Try it both ways and decide which one works best for you. The recipe is scalable for larger groups

