

Locked 'n Loaded



- **Grilled Venison Steaks:** Rub steaks with game meat seasoning before grilling. The seasoning enhances the natural flavors of the meat and adds a delicious crust.
- **Roasted Elk:** Apply to an elk roast before slow-cooking or roasting. It helps to balance the rich, hearty flavor of the meat.
- **Pan-Seared Duck Breasts:** Season duck breasts before pan-searing or grilling.
- **Game Meat Burgers:** Mix game meat seasoning into ground venison, elk, or boar before forming patties and grilling.
- **Slow-Cooked Stews:** Add to wild game stews or chili.
- **Jerky:** Use the seasoning when making homemade game meat jerky.
- **Stuffed Game Birds:** Season game birds like pheasant or quail with the blend before stuffing and roasting.
- **Meatloaf:** Mix the seasoning into ground game meat mixtures for meatloaf.
- **Marinades:** Combine game meat seasoning with olive oil, vinegar, or wine to create a flavorful marinade.
- **Sausages:** Use the seasoning in homemade game meat sausages.
- **Game Meat Tacos:** Season strips of game meat before cooking and serving in tacos.
- **Smoked Meats:** Rub game meats with seasoning before smoking.
- **Roasted Vegetables:** Toss root vegetables or potatoes with game meat seasoning and olive oil before roasting.
- **Breakfast Hash:** Use seasoned ground game meat in a breakfast hash with potatoes, onions, and peppers. It makes for a hearty, flavorful start to the day.