

- **Grilled Steaks:** Rub the seasoning generously on venison, elk, or boar steaks before grilling.
- **Roasts:** Apply the rub to a whole game roast before slow roasting or braising.
- **Pan-Seared Fillets:** Season game meat fillets, such as duck breast or venison loin, with the rub before pan-searing.
- **Slow-Cooked Dishes:** Add the rub to game meat stews or braises.
- **Jerky:** Use the rub when making homemade wild game jerky.
- **Burgers:** Mix the rub into ground game meat to make flavorful burgers.
- **Sausages:** Incorporate the rub into homemade wild game sausages.
- **Grilled or Smoked Ribs:** Apply the rub to wild boar ribs before grilling or smoking.
- **Roasted Game Birds:** Season game birds like pheasant, quail, or duck with the rub before roasting.
- **Kabobs:** Coat chunks of game meat with the rub before skewering and grilling.
- **Chili and Stews:** Add to wild game chili or stew recipes.
- **Marinades:** Combine the rub with olive oil, vinegar, or wine to create a flavorful marinade.
- **Tacos:** Season strips of game meat with the rub before cooking and serving in tacos.
- **Vegetable Side Dishes:** Toss root vegetables or potatoes with the rub and olive oil before roasting.
- **Smoked Meats:** Rub game meats with the seasoning before smoking.

# Rack Attack



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