

JALAPEÑO STUFFED SNIPE



RECIPE BY: TIFFANY HAUGEN

COOKING METHOD: GRILL

Rich and wild, with a touch of heat, Jalapeño Stuffed Snipe is a unique and fun dish. The small bird is stuffed with a whole pepper, then plank cooked on the grill or roasted in the oven.

Snipe hunting is a myth for some people but for wing shooters, it's a fun reality. An illusive, seasonal game bird, snipe may be small, but they are tasty.

The key to a perfect snipe dish is to cook them quickly with high heat. If you can't find snipe, try substituting other small game birds like quail or squab. Oven broiling or direct cooking on a hot grill is also an option. Broil or grill for 4 to 5 minutes per side.

INGREDIENTS

- 1 plucked snipe
- 1/4 teaspoon seasoning salt
- 1 jalapeño pepper
- 1 slice bacon

DIRECTIONS

1. Prepare a grill or oven to 475 degrees F (246 degrees C).
2. Rub each bird inside and out with the seasoning salt or your favorite grill seasoning.
3. Stuff the whole jalapeño pepper, seeds and all, inside the cavity of the bird.
4. Wrap the snipe tightly with a bacon slice.
5. Cook snipe breast-side-up for 10 to 12 minutes (if roasting in the oven, place in a casserole pan with 1/4 cup water in the bottom of the pan to keep the snipe moist).

CAULIFLOWER CHEESE



RECIPE BY: SAFFRON HODGSON

COOKING METHOD: BAKE

A delightful English side dish, cauliflower cheese is a recipe that showcases cauliflower in a rich cheese sauce cooked to perfection in a skillet.

INGREDIENTS

- 1 cauliflower head
- Bechamel Sauce
- 2 cups milk
- 1/2 cup milk
- 3 tablespoons corn starch (cornflour)
- 2 cups shredded (grated) cheddar cheese

DIRECTIONS

1. Remove the cauliflower leaves and the thick inner core without losing the structure of the cauliflower allowing it to hold shape.
2. Place the cauliflower in a pot of boiling water about an inch deep. Place on simmer until the cauliflower starts to soften.
3. Remove from the pot and place on a rack and allow to drain.
4. Place the two cups on milk in a pot over medium heat and leave to gently heat. Keep an eye on it because when milk boils it froths over in a spectacular and messy fashion.
5. Combine the half cup of milk and corn starch to create a slurry.
6. As the milk comes to a boil add the corn starch slurry and keep stirring as it thickens creating a white sauce. As it reaches a simmer again add the grated cheese and stir to melt in creating the bechamel sauce.
7. On the bottom of the skillet, tip a small amount of the bechamel sauce then in the center place the cauliflower head. Drizzle the remaining bechamel sauce over the top of the cauliflower.
8. Sprinkle evenly in turn with breadcrumbs, shredded cheese, herb rub, and then the parsley.
9. Place in a camp oven, smoker, or closed barbecue until the cheese is melted and starting to brown.



BUSH COOKING.COM

Ultimate website for all outdoor cooking recipes



BUSH COOKING.COM

Ultimate website for all outdoor cooking recipes