

**SLOW COOKER RECIPES****SLOW COOKER "SAVORY HERB" STEW**

Makes 6-8 servings in 4 or 8 hours

Enjoy homemade savory stew with garlic bread or dinner rolls.

**Ingredients**

- 2 pounds wild game (or your favorite meat), cut into chunks, slices, chops or roast
- 1 large onion, cut into chunks
- 4 celery stalks with leaves, cut into large dice
- 4 carrots, peeled and cut into large dice
- 3 medium red-skinned potatoes, cut into quarters
- 1/3 cup Eastman Outdoors® Savory Herb Slow Cooker Seasoning
- 2 cups water

**Directions**

1. Put wild game in slow cooker.
2. Wash and cut vegetables and add to slow cooker.
3. In a large bowl, add water and Eastman Outdoors® Savory Herb Seasoning. Using a whisk or fork, stir well. Add to slow cooker.
4. Set heat on HIGH for 4 hours or on LOW for 8 hours.
5. Stir once or twice while cooking to mix ingredients. If unable to do so, stir once thoroughly before eating.

**SLOW COOKER RECIPES****SLOW COOKER "ITALIAN" STEW**

Makes 6-8 servings in 4 or 8 hours

Enjoy homemade Italian stew with crusty bread and a salad.

**Ingredients**

- 2 pounds wild game (or your favorite meat), cut into chunks, slices, chops or roast
- 1 green pepper, cut into large chunks
- 1 red onion, cut into large chunks
- 1 tomato, cut into large chunks
- 1 (8 oz) package fresh mushrooms, quartered
- 8 whole garlic cloves, minced
- 1/3 cup Eastman Outdoors® Italian Slow Cooker Seasoning
- 2 cups water

**Directions**

1. Put wild game in slow cooker.
2. Wash and cut vegetables and add to slow cooker. Add garlic.
3. In a large bowl, add water and Eastman Outdoors® Italian Slow Cooker Seasoning. Using a whisk or fork, stir well. Add to slow cooker.
4. Set heat on HIGH for 4 hours or LOW for 8 hours.
5. Stir once or twice while cooking to mix ingredients. If unable to do so, stir once thoroughly before eating.

**SLOW COOKER RECIPES****SLOW COOKER "BARBECUE"**

Makes 6-8 servings in 4 to 8 hours

Enjoy homemade barbecue with a side of beans or bread.

**Ingredients**

- 2 pounds wild game (or your favorite meat), cut into chunks, slices, chops or roast
- One 6-ounce can tomato paste
- 3/4 cup packed brown sugar
- 10 shakes Tabasco® brand Chipotle Pepper Sauce
- 1 medium onion, sliced
- 1/3 cup Eastman Outdoors® Barbecue Slow Cooker Seasoning
- 2 cups water

**Directions**

1. Put wild game in slow cooker.
2. Add tomato paste, brown sugar, chipotle sauce, and onion to slow cooker.
3. In a large bowl, add water and Eastman Outdoors® Barbecue Slow Cooker Seasoning. Using a whisk or fork, stir well. Add to slow cooker.
4. Set heat on HIGH for 4 hours or LOW for 8 hours.
5. Stir once or twice while cooking to mix ingredients. If unable to do so, stir once thoroughly before eating.

## SLOW COOKER RECIPES

### SLOW COOKER "CHILI"

Makes 6-8 servings in 4 to 8 hours

Enjoy homemade chili with crusty bread, rice or tortillas.

#### Ingredients

- 2 pounds wild game (or your favorite meat), cut into chunks, slices, chops or roast
- One 14<sup>1</sup>/<sub>2</sub> ounce can diced tomatoes in juice
- One 15<sup>1</sup>/<sub>2</sub> ounce can chili beans and sauce
- 1 large onion, cut into medium dice
- 1 green pepper, cut into medium dice
- 1/3 cup Eastman Outdoors® Chili Slow Cooker Seasoning
- 2 cups water

#### Directions

1. Put wild game in slow cooker.
2. Add tomatoes, chili beans and sauce, onion and green pepper to slow cooker.
3. In a large bowl, add water and Eastman Outdoors® Chili Slow Cooker Seasoning. Using a whisk or fork, stir well. Add to slow cooker.
4. Set heat on HIGH for 4 hours or LOW for 8 hours.
5. Stir once or twice while cooking to mix ingredients. If unable to do so, stir once thoroughly before eating.

Try all four Eastman Outdoors® Slow Cooker Seasonings: Barbecue, Chili, Italian and Savory Herb.

## THE BEST WAY TO MARINATE WILD GAME MEAT

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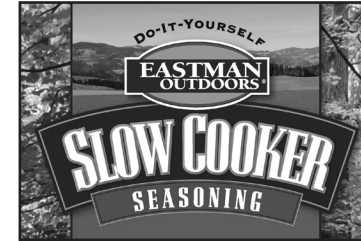
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## BEFORE YOU BEGIN

Eastman Outdoors® Slow Cooker Seasonings were created by professional wild game chefs for wild game, beef, turkey, pork, chicken, lamb, and veal. For best results, use at least 80% lean meat.

Start with the recommended amounts we suggest. Then adjust to your personal taste after making the first batch. Store unused seasoning in an airtight container.

**IMPORTANT:** When handling raw meat of any kind, clean and disinfect all cooking surfaces and tools before and after use. See FDA safety measures at [www.foodsafety.gov](http://www.foodsafety.gov)