Recipes from End of the Road Ventures

Week 1: Smoked Lake Trout Pate'

2 cps. finely minced smoked lake trout (or whitefish) 2-8 oz. packages of cream cheese (substitute Neuchatel for lower fat option)

1 T. finely minced onion

2 dashes of hot sauce

½ tsp. of seasoning to taste (be careful to check saltiness of above mixture – you might not need the seasoning)

Mix all ingredients above by hand or very quickly with a food processor.

Form into a ball or an oval. Cover and refrigerate overnight.

Sprinkle with sliced almonds just before serving.

Serve with a sturdy cracker as the pate' will become quite stiff as it cools.

For a fancier presentation, while soft, shape pate' into the shape of a lake trout. Use sliced almonds for scales and

a slice of green olive with pimento for the eye.

Serve on an oval platter on a bed of bright green, leafy lettuce.

Week 2: **Grouse Continental**

4 grouse, cleaned and deboned

1/3 cp. flour ¼ cp. butter 1 can of cream of mushroom soup 2 ½ T. grated onion 1 t. salt 1 T. parsley

½ t. celery flakes

1/8 t. thyme

1 1/3 cp. water

1 1/3 cp. instant rice

Roll grouse pieces in flour, brown in butter. Sauté' until the grouse is almost done throughout. Remove from pan. Stir soup, seasonings and water into the drippings. Cook and stir just until it comes to a boil. Spread rice (right from the box) into a 2 quart casserole dish. Pour all but 1/3 of the soup mixture into the rice. Stir until moistened. Place the grouse on the bed of rice. Pour remaining soup mixture over the grouse. Bake uncovered in a 375 degree oven for 30 minutes. For the best results use a meat thermometer, internal temperature should read between 185 and 190 degrees.