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CookingNOW
In the Kitchen With
DAVID CARTER
 — By Amber D. Browne

For David Carter, outdoor cooking is his preference for preparing meals. David owns several grills and a smoker, and he's always in the mood for entertaining family and friends. A fire pit is his go-to cooking method during the cooler months. "We drag up chairs and sit around them to eat."

Although he never studied the art of cooking, he has been inspired by others over the years. "My mother was the most inspiring person for me to learn from. She was always trying new recipes," he shared.

Rather than using recipes, David prefers trial and error. "I start thinking of things that might work, and they usually do." Most of his recipes include wild game, such as venison and hog. He incorporates his catch into various recipes. **NOW**

Grilled Fish

- 2 Tbsp. butter**
- 1 Tbsp. garlic salt**
- 1 Tbsp. Cajun seasoning**
- 1 Tbsp. Mrs. Dash Original Blend**
- 3 lbs. striped bass**

- 1.** Preheat grill to 300 F. You can also use mesquite wood, pecan wood or charcoal on an open-flame grill. Heat to 300 F. Let flame burn down.
- 2.** Coat a large piece of foil with butter; sprinkle seasonings onto foil. Place foil onto grill. When butter melts, place the fish on it. Slide the fish around to get a good coating; flip and repeat for the other side.
- 3.** Cook for 5 minutes; flip fish. Cook second side for 5 minutes. When done, the

fish should be flaky. Use a spatula to remove a piece at a time or slide the foil onto a plate. Serve with vegetables or as fish tacos.

Fajitas

- 1 2-lb. pkg. pre-seasoned chicken or beef fajita meat**
- 2 Tbsp. olive oil**
- 2 red bell peppers, julienned into 1-inch strips**
- 2 orange bell peppers, julienned into 1-inch strips**
- 2 yellow bell peppers, julienned into 1-inch strips**
- 2 green bell peppers, julienned into 1-inch strips**
- 2 onions, quartered**
- 2 16-oz. cans refried beans**

- 24 flour tortillas**
- 1 lb. Longhorn Colby cheese, shredded**
- Guacamole, to taste**
- Salsa, to taste**

- 1.** Light mesquite fire; once it dies down to 300 F, put the meat on the grill. If using chicken, cook on each side until no longer pink. For beef, cook to your preference. Remove from heat.
- 2.** In a fire-safe skillet, add olive oil. While oil is heating over fire, slice meat into strips; add to skillet. Add peppers and onions to skillet; stir every minute for about 30 minutes, or until vegetables are soft.
- 3.** In a separate cast-iron skillet, cook refried beans on grill until warm. Scatter tortillas on grill to warm.
- 4.** To assemble fajita, add layer of refried beans on a tortilla, then add meat and vegetables. Top with cheese, guacamole and salsa.

Fish Tacos With Slaw

- Prepared Grilled Fish**
- 1 cup Mexican sour cream**
- 1/3 cup chipotle peppers in adobo sauce**

1/2 head purple cabbage, chopped
1 medium onion, diced
Pre-formed corn taco shells, to taste
8 oz. shredded cheddar cheese

1. Use David's Grilled Fish recipe.
2. For slaw sauce: Mix together sour cream and chipotle peppers in adobo sauce.
3. Mix together cabbage, onion and prepared slaw sauce.
4. Heat corn tacos shells as instructed. Fill each a little less than half full of fish. Add cheese and slaw. Enjoy.

Fire Pit Chicken-fried Venison and Pork Steak

Serves 10.

2 1/2 lbs. venison
2 1/2 lbs. pork
Salt and pepper, to taste
4 cups flour (divided use)
24 oz.-bottle peanut oil
1/2 gal. milk

1. Start fire using mesquite or wood of choice.
2. Cut deer and wild hog back straps into 1/4-inch strips. Tenderize by using a hand-crank tenderizer or a mallet. Salt and pepper, to taste; lightly coat with flour.
3. In a fire-safe skillet, add just enough peanut oil to fry 4-5 pieces at one time — about 1/2- to 3/4-inch deep. Heat oil to 300 F. Cook each floured cutlet about 1 minute on each side. Remove from oil; allow excess oil to drain off before putting them in a pan lined with paper towels. Add more oil to skillet as necessary during frying process.
4. Once the meat is cooked, reserve oil for gravy. Add enough oil to the skillet to fill about 1/2- to 3/4-inch deep. Add enough flour to dry up most of the oil. Stir for several minutes as flour cooks in oil. Add 1/2 cup of milk at a time, stirring continuously until gravy consistency is to your liking. Salt and pepper to taste.

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