Gazpacho Salad
1 pint cherry tomatoes (halved or whole)
1½ cups diced cucumber
2-3 green onions or ½ cup chopped purple onion
½ cup celery
Small can corn
1 cup black beans
Picante sauce to taste
Prepared garlic to taste
6-8 pepperoncinis, chopped or whole
1 tablespoon balsamic vinegar
1 tablespoon vegetable or olive oil
¼ cup chopped basil and cilantro, mixed
Pinch salt and pepper

Simply mix and chill the ingredients, or substitute other items. That’s the beauty of this dish named for the Spanish soup – it’s easy to customize. It’s particularly well suited with fish, and travels well in an ice chest. Great for picnics, float trips and camping. The taste improves overnight.

GORP (Good Old Raisins and Peanuts)
1 cup peanuts
½ cup smoked almonds
½ cup cashew pieces
1 cup raisins
1 cup plain M&M’s

Trail mix can be made from practically any concoction found in the cupboard, but this tried-and-true version is perfect for packing in a Ziploc bag and stashing in a shirt pocket. NOTE: Chocolate chips and other indulgencies may seem like a good addition, but be prepared for a mess of gooey goodness if you keep it under your coat.

These recipes were featured in the cooking column of Arkansas Wildlife, the Arkansas Game and Fish Commission’s award-winning bimonthly magazine. Call 1-800-283-2664 or visit agfc.com to subscribe.
Wrapped and Ready Breakfast Burritos

- 4 eggs
- ½ pound kielbasa, cooked and cubed
- ¼ pound breakfast sausage, cooked
- ¼ cup corn and black bean salsa
- ½ cup shredded Monterey Jack cheese
- 8 burrito-size tortillas

Scramble eggs in medium skillet until they begin to crumble. Mix in kielbasa, breakfast sausage and salsa, and turn off burner. Keep mixing while the skillet cools. Spoon the mixture on tortillas and top with cheese before rolling into burritos. Wrap the finished burritos in double layer of aluminum foil and seal the ends. When it's time to eat, set the foil packet on a hot surface, over a campfire or a heater. Be sure to have tongs to turn the packet and retrieve the hot burrito. Serves four.

Phyllis Speer's Hearty Tomato Soup

- 2 cans condensed tomato soup
- 2 cans beef broth
- 1 small onion, chopped
- 1 tomato, chopped
- 1 green pepper, chopped
- 1 zucchini, chopped
- 1 tablespoon Worcestershire sauce
- 1 teaspoon garlic powder
- 1 teaspoon black pepper

Combine ingredients in saucepan and bring to a gentle boil. Reduce heat and simmer 30 minutes, stirring occasionally. Pour soup into a Thermos for the morning or store it in the refrigerator for a day or two. Heat it up before the hunt and you're ready to go. Makes a great one-handed meal for a deer stand.

Phyl’s Fallen Angels

- 1 stick butter
- 1¼ cups graham cracker crumbs
- 14-ounce can condensed milk
- 1 small can coconut shavings
- 1 cup chopped pecans
- 1 cup butterscotch chips

Heat oven to 350 degrees. Melt butter in 9x13 baking pan. Sprinkle graham cracker crumbs over melted butter. Pour condensed milk over crumbs. Mix coconut, pecans and butterscotch chips together and layer over the condensed milk, pressing lightly. Bake about 30 minutes until the coconut is lightly browned. Let cool completely and cut into squares.

Looking for instructions to field dress and process your deer? For a list of free downloadable brochures covering topics from cooking fish to creating a squirrel nest box, visit http://tinyurl.com/AGFCbrochures.