



31 Days of Wild Game Recipes

A month-long journey through exciting wild game cooking techniques, from simple salted steaks to elaborate stuffed backstraps. Each recipe showcases different meats, methods, and seasonings to expand your culinary skills.

Brought to you by **Carnivore Collective**

Cooking Times & Internal Doneness Guide

These recipes are designed to be practical, nourishing, and achievable, but food safety always comes first. Use this comprehensive guide as a reference for internal doneness, resting, and cooking times. It's not about perfection — it's about cooking with confidence and ensuring every meal is both delicious and safe.

Always rest your meat after cooking. This crucial step allows the juices to redistribute evenly throughout the cut, resulting in a more tender and flavorful experience. Resting also brings the meat to its final internal temperature, ensuring optimal doneness.

Beef / Venison / Kangaroo / Camel / Backstrap

Doneness	Internal Temp	Typical Cook Time (Hot Grill / Pan)
Rare	50–52°C	2–3 min per side
Medium Rare	54–57°C	3–4 min per side
Medium	60–63°C	4–5 min per side
Medium Well	65–68°C	5–6 min per side
Well Done	70°C+	6+ min per side

Rest 5–10 minutes before slicing to maximize juiciness.

Lamb (Chops, Roasts, Racks, Shanks)

Doneness	Internal Temp	Typical Cook Time
Medium Rare	54–57°C	3–4 min per side
Medium	60–63°C	4–5 min per side
Well Done	70°C+	6+ min per side

Shanks and roasts are typically best slow-cooked until they are fall-off-the-bone fork-tender, often reaching temperatures well above 70°C.

Pork (Belly, Ribs, Chops, Pulled Pork)

Cut Type	Internal Temp	Typical Cook Time
Chops / Steaks	63°C	4–5 min per side
Pulled Pork	90–95°C	3–6 hours slow cook
Pork Belly	74°C	45–90 mins oven / slow cook

Always rest pork before slicing to retain moisture and flavor.

Chicken & Game Birds (Duck, Rabbit, Quail)

Cut Type	Internal Temp	Typical Cook Time
Whole Chicken	75°C	60–90 mins
Chicken Pieces	75°C	20–40 mins
Duck Breast	63–68°C	3–5 min per side
Rabbit / Game Birds	75°C	Slow cook or roast until tender

Crocodile

Internal Temp	Typical Cook Time
63–68°C	3–5 min per side

Crocodile cooks similarly to chicken — it's lean, cooks quickly, and benefits from resting before serving to maintain its delicate texture.

Fish

Internal Temp	Typical Cook Time
63°C	3–7 min per side

Fish is cooked when it flakes easily with a fork and appears opaque throughout.

Offal (Heart, Liver, Kidneys, Marrow)

Cut	Internal Temp	Typical Cook Time
Heart	63–68°C	2–3 min per side
Liver	70°C	2–4 min per side
Kidneys	70°C	3–5 min
Marrow	65–70°C	Roast until golden and soft

A Quick Safety Reminder

- Always use a meat thermometer, especially when trying new cuts or cooking methods.
- Keep raw meat cold (below 5°C) to inhibit bacterial growth.
- Clean knives and cutting boards thoroughly between handling raw and cooked ingredients to prevent cross-contamination.
- Store meat in cryo-vac packaging where possible to extend shelf life and maintain quality.
- When in doubt about doneness, cook it a little longer — it's always better to be safe.

Good food is about respect — for the animal, your body, and the people you're feeding. Follow these guidelines to ensure every wild game meal is a safe and satisfying experience.

Week 1: Getting Started with Simple Techniques



01/01 – Salted Rib-Eye

Tools: –

Ingredients: Rib-eye steak, coarse salt

Method:

1. Get to room temperature.
2. Salt either side.
3. Sear for 6 minutes on one side and then 4 on the other for a perfect medium-rare.
4. Rest and slice.



03/01 – BBQ Backstrap

Tools: –

Ingredients: Backstrap, salt, Butter

Method:

1. Let backstrap get to room temperature
2. Lather Backstrap with butter and season with salt
3. Place on hot bbq and cook for at least 3 minutes per side.
4. Slice into 1" pieces and enjoy



02/01 – Kentucky Fried Rabbit

Tools: Cleaver

Ingredients: Rabbit, egg, Rooster Rub Seasoning, Crumb

Method:

1. Break down rabbit with cleaver
2. Egg dip and Crumb with seasoning.
3. Fry.



04/01 – Breakfast Steak + Eggs

Tools: –

Ingredients: Steak, eggs, Pepper Steak Seasoning

Method:

1. Cut steak into bite sized pieces.
2. Season with pepper steak seasoning
3. Sear steak bites and add eggs until cooked

Week 2: Expanding Your Skills

05/01 – Jerky

Tools: Jerky slicer

Ingredients: Venison, One of our many Jerky seasoning (or a few)

Method:

1. Put Venison through Jerky slicer to achieve perfect pieces
2. Mix 30g(per 1kg of meat) of Carnivore Collective Jerky Seasoning with 1/2 cup Soy sauce & 1/2 cup Worcestershire sauce.
3. Add sliced meat to the marinade and toss until all of the pieces are evenly coated.
4. Cover with plastic wrap or transfer to a large zip lock bag and marinate in the refrigerator for at least 12 hours or overnight. Toss the meat (or flip the bag) once or twice to be sure the meat marinates evenly.
5. Drain well & dehydrate for 4-6 hours at 70c.

06/01 – Kangaroo Steaks with Mediterranean spice- The Bald Chef

Tools: –

Ingredients: Kangaroo Steaks, Butter, Mediterranean Mix (from thebaldchefau.com)

Method:

1. Add melted butter and seasoning to bowl
2. Add meat into bowl and rub in well, put into fridge overnight
3. Pull out 1.5 hours before desired cook time
4. Cook on high heat and flip once blood releases from top side.
5. Rest for 8 minutes once done, slice then serve



07/01 – Crocodile Tail Bites

Tools: –

Ingredients: Crocodile tail fillet, eggs, crumbs, oil, **NEW** Carnivore Collective Red Centre

Method:

1. Cut tail fillet into bite sized pieces
2. Mix seasoning with crumbs
3. Dip pieces in egg then roll in crumbs
4. Fry in oil

More Week 2 Recipes

08/01 – Pork Riblets

Tools: Cleaver

Ingredients: Pork ribs, Honey Hog rub

Method:

1. Use cleaver to cut ribs into riblets
2. Rub ribs generously.
3. Smoke for 4-6 hours

09/01 – BBQ Trout

Tools: Filleting knife

Ingredients: Whole Trout, Carnivore Collective Fish Seasoning

Method:

1. Gut fish and clean
2. Season the interior flesh lightly
3. Grill on BBQ 7 Minutes per Side
4. Peel skin back and enjoy

10/01 – Beer can chicken

Tools: –

Ingredients: 1 whole chicken, 1 full beer(can use soft drink), oil, paprika, salt and brown sugar

Method:

1. Open beer and take 1-2 good sips
2. Mix paprika, sugar and salt together and add oil to make a paste
3. Slide the chicken onto the beer can so its sitting upright
4. Rub the prepared paste all over the chicken ensuring full coverage
5. Smoke at 120 for 3-5 hours and let rest for 10 minutes under alfoil before serving

11/01 – Bone Marrow

Tools: Bandsaw

Ingredients: Marrow bones, salt

Method:

1. Slice lengthways on bandsaw.
2. Apply oil and salt
3. Roast until golden brown, scoop with spoon and enjoy.

Week 3: Advanced Techniques

12/01 – Camel T-Bone

Tools: –

Ingredients: Camel T-Bone, **NEW** Carnivore Collective Stockman

Method:

1. Have tbone at room temperature and pat dry
 2. Season generously
 3. Sear over a high heat for 4-6 minutes for a good crust
 4. Rest for 5 minutes covered.
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Venison Sticky Ribs – The Hunters Wife

Tools: –

Ingredients: Venison Ribs, **Glaze Ingredients:** ½ cup tomato sauce (ketchup), 2–3 tbsp honey, 1–2 tbsp soy sauce, 2–3 cloves garlic minced, 1 tbsp vinegar, Optional: 1 tbsp brown sugar (for extra stickiness)

Method:

1. Season the ribs - Pat venison ribs dry and rub with salt, pepper, garlic powder & onion powder.
2. Slow-cook for tenderness - Add ribs + ½ cup water to your slow cooker. Cook: LOW 6–8 hrs or HIGH 3–4 hrs.
3. Make the glaze - Mix all glaze ingredients in a small saucepan. Simmer 5–7 mins until thick & glossy.
4. Finish & glaze - Remove ribs from slow cooker and place on a baking tray. Brush ribs generously with glaze.
5. Oven/grill: 220°C for 10–15 mins, brushing halfway through.

 **Tip:** Don't rush the slow cook, it's what makes these ribs melt in your mouth!

More Week 3 Recipes

Cheese–Egg–Bacon Burger

Tools: Mincer, burger press

Ingredients: Minced meat, egg, cheese, bacon, Carnivore Collective Aussie burger seasoning

Method:

1. Mince meat with 25% pork fat (use bacon for an extra extra tasty patty)
2. Mix mince with seasoning
3. Form patties using the burger press.
4. Cook patties, fry egg and bacon.
5. Stack and serve

15/01 – Pork Belly Bites

Tools: Slicing Knife

Ingredients: Pork belly, wild boar rub, oil

Method:

1. Slice cube pattern into pork belly.
2. Oil and season with rub
3. Roast in oven until crackle like

16/01 – Rolled Backstrap

Tools: Slicing knife

Ingredients: Backstrap, Prosciutto, Pine Nuts, Goats Cheese & Spinach

Method:

1. Carefully slice the backstrap lengthwise into a spiral, creating a flat sheet of meat.
2. Lay prosciutto, spinach, goat cheese, and pine nuts evenly across the surface, then roll tightly.
3. Pan-sear the outside to brown, then bake at 180°C for 20 minutes until cooked through.



Finishing Week 3

17/01 – Salted Rib-Eye

Tools: –

Ingredients: Rib-eye steak, coarse salt

Method:

1. Get to room temperature.
2. Salt either side.
3. Sear for 6 minutes on one side and then 4 on the other for a perfect medium-rare.
4. Rest and slice.

18/01 – Sausages

Tools: Mincer, Sausage Stuffer

Ingredients: Meat of choice, One of our many Sausage seasonings (or a few), 25% pork fat, Collagen Sausage Casings

Method:

1. Put meat through mincer
2. Put meat through mincer a second time with pork fat
3. Mix your chosen seasoning through the mince, mix until a nice tacky texture
4. Fill sausage casings using the sausage stuffer (don't over fill the casings so they burst.)
5. Cook on BBQ to desired level



Week 4: Mastering Complex Dishes

19/01 – Roast Chicken

Tools: –

Ingredients: Chicken, butter, **NEW** Carnivore Collective Drovers Blend

Method:

1. Rub butter over chicken in a thick layer
2. Pour seasoning heavily over the chicken and continue to rub into butter
3. Bake in oven for 1 hour
4. Rest for 15 minutes, serve with pan juices

Camp oven pulled pork – Fire to Fork

Tools: –

Ingredients: 2.5kg boneless pork loin (skin removed), 500ml vegetable stock, 4 cloves of garlic, 2 brown onions, 2 tbspsns of chilli powder, 1/2 cup bbq sauce, 1-2 litres of water, 4 tbspsn smoked paprika, 2 tsp salt, 1 tsp pepper

Method:

1. Cut the pork in to 3 bits and remove the skin
2. Add all of the ingredients, Then add water to $\frac{3}{4}$ way up meat
3. Put the camp oven on medium-high heat in the fire, 50/50 coals underneath and on top
4. After 1 hour it should be bubbling and you can top the water up to half way up the meat
5. After 2 hours, check that water should be about $\frac{1}{5}$ of the way up the meat (add some if needed)
6. Keep cooking until the water has gone and you can pull the meat apart with a couple of big forks (approx 3-3.5 hours)

Serve in a wrap, in a sandwich, on crackers, as a burger or any other

More Week 4 Recipes

Crocodile Tail Fillet

Tools: —

Ingredients: Croc Tail Fillet, **NEW** Carnivore Collective Drovers Blend

Method:

1. Season Fillet heavily
2. Get fry pan hot and oil
3. Fry for 5 minutes on either side

Kangaroo-Tail Sausage Rolls

Tools: —

Ingredients: Kangaroo tail meat, Carnivore Collective Kangaroo seasoning, optional vege- onion/carrot

Method:

1. Place in slow cooker with 1 cup of broth
2. Slow cook meat for 6 hours
3. Shred and mix with optional veges onion/carrot
4. Roll in pastry.
5. Bake until golden.

Venison Tenderloin in Sage Butter-Discovered Foods

Tools: —

Ingredients: 4 tbsp butter, 4 garlic cloves, 3 thyme sprigs, ¼ bunch sage leaves, 2 tbsp capers, 4 tbsp parsley, Olive oil, Salt and pepper

Method:

1. Remove tenderloin from the fridge about 15-20 minutes before cooking to bring meat to room temperature.
2. In a shallow dish add a few tbsp of olive oil, salt and ground black pepper, then place the venison in the dish.
3. Heat a thick cast iron pan to high temperature.
4. Place the fillet on the hot pan, after 3 minutes turn and cook for another 3 minutes.
5. Put in the butter, garlic, thyme and baste the fillet for another minute.
6. Remove the fillet from the pan and let it rest for 5-10 minutes.
7. Meanwhile, add sage leaves and capers to the pan and fry in the butter until crispy.
8. Remove the pan from the heat and add parsley and seasoning.
9. Slice the tenderloin into medallions and pour over the butter and sauce garnished with the crispy garlic, sage and capers.

Week 5: Final Recipes and Australia Day Special

1

24/01 – Venison Schnitzels

Tools: Tenderizer

Ingredients: Venison, eggs, crumbs, oil and salt

Method:

1. Slice thin whilst slightly frozen
2. Tenderize well.
3. Egg wash and crumb (mix salt into crumb)
4. Fry until golden brown

2

25/01 – Crispy Bacon Snacks

Tools: –

Ingredients: Bacon

Method:

1. Slice bacon into strips.
2. Fry until crispy
3. Bag up for a snack later on

3

26/01 – AUSTRALIA DAY – Australia Day BBQ

Tools: –

Ingredients: Kangaroo Loin, **NEW** Carnivore Collective Red Centre.

Method:

1. Season loin in a bowl and refrigerate for 2 hours
2. Grill over coals or a hotplate
3. Grill loins over high heat for 4 minutes per side
4. Rest for 5 minutes under foil
5. Slice and pour juices over meat before serving

4

27/01 – Greek Souvlaki Wraps– Robert Herbert

Tools: –

Ingredients: Steak, Greek Souvlaki Seasoning, wraps, lemon, tomato, lettuce, feta

Method:

1. Apply seasoning generously to ensure even coverage.
2. Sear meat in pan with oil, turning constantly whilst drizzling with oil in pan.
3. Once it has a nice crust let it rest for 5 minutes and slice into 20mm pieces.
4. Clean pan and reheat oil
5. Flash fry meat and cut up into smaller pieces.
6. Prep fresh wraps, lemon, tomato, lettuce, feta.

5

28/01 – Bacon-Wrapped Backstrap

Tools: –

Ingredients: Backstrap, bacon.

Method:

1. Wrap backstrap in bacon.
2. BBQ and rotate until bacon is crispy
3. Rest and slice into 1" pieces

6

29/01 – Lamb Chops

Tools: –

Ingredients: Lamb Chops, **NEW** Carnivore Collective Drovers Blend

Method:

1. Season chops
2. Leave refrigerated over night
3. Grill until there's a nice crispy edge

7

30/01 – Grilled Venison Heart – Ross O'Meara

Tools: –

Ingredients: Venison Heart, Olive oil, Salt, Pepper

Method:

1. Lightly cover with oil, then season with salt and pepper
2. Heat frying pan or BBQ to a high heat
3. Cook on either side for 2-3 minutes
4. Rest for 3-5 minutes
5. Slice into thin strips and serve

8

31/01 – Bubble and Squeak

Tools: –

Ingredients: Left over meat, Eggs

Method:

1. Slice meat into bite sized pieces
2. BBQ meat and add any other leftovers to it you may have
3. Add eggs and mix.



A Few Words From the Carnivore Collective Crew

If you've made it this far, thanks for being here.

World Carnivore Month isn't about rules or perfection – it's about reconnecting with real food, learning simple skills, and feeding yourself and your people well.

Every recipe in this ebook was created to be practical, nourishing, and achievable. No fluff. No gimmicks. Just good food, cooked with intention.

If this month has helped you feel more confident in the kitchen, more connected to your food, or simply reminded you how good simple meals can be – then it's done its job.

About Carnivore Collective

Carnivore Collective exists to support people who care about:

- **Where their food comes from**
Understanding and appreciating the journey from source to plate.
- **How it's prepared**
Embracing traditional and modern methods for optimal flavor and nutrition.
- **The skills that keep real food traditions alive**
Empowering you with knowledge and techniques for sustainable eating.

From quality butchery gear to education and community, everything we do is about empowering everyday Aussies to take more control of how they eat and how they live.




We are proud to stand behind:

<p>Real Skills</p> <p>Practical knowledge that builds confidence.</p>	<p>Quality Tools</p> <p>Reliable equipment for lasting enjoyment.</p>
<p>Ethical Sourcing</p> <p>Responsible practices for a healthier planet.</p>	<p>Community</p> <p>A network that values substance over fleeting trends.</p>

Stay Connected

World Carnivore Month might end – but the journey doesn't.

If you'd like to keep learning, sharing recipes, and connecting with likeminded people, you can find us here:

-  **Follow Us**
Stay updated with our latest adventures and tips on social media.
-  **Join Our Community**
Participate in lively discussions and connect with fellow enthusiasts.
-  **Explore Our Resources**
Discover our range of butchery gear and educational content when you're ready.

No pressure. No hard sell. Just an open door.

One Last Thing...

If you enjoyed these recipes, we'd love to see how you make them your own.

Share your cook-ups, tweaks, and wins using:

#worldcarnivoremonth
#carnivorecollective

Because food tastes better when it's shared – and knowledge is meant to be passed on.

Thanks for being part of it, Legend.

– The Carnivore Collective Team



Need some gear? Shop's open!

