



The inside of a DIY trail camera shows how simple it can be to put together.

Cases-4-Less. They offer cases in a variety of colors, including green camouflage. Including shipping, it cost me under \$25.

Once I determined where to drill holes for the bolts lens, flash and PIR sensor, it took only a short time to put the camera unit together. I had a functional digital trail camera in less than three hours. Initially I had been intimidated at

the prospect of building my own trail-cam. But once the camera was together and ready for the woods, I was delighted and had a feeling of great satisfaction. And best of all, it only cost me around \$110 and three hours of my time. 🐾

For more information on products used, go to: www.pixcontroller.com and www.cases4less.com.



Bruin in the Kitchen - Recipes



by Lorelie Scorzafava

Braising is definitely a method of cooking that showcases bear meat. As bear meat needs to be thoroughly cooked, this moist cooking technique keeps the meat moist while imbuing it with the flavors of the cooking liquid. This rich stock is then reduced and serves as a backdrop for delicious mushrooms. Be creative when selecting mushrooms, use your favorite or create a mixture of what is on hand at your local market. Crimini, oyster, portabella or porcini work well, and have more intense flavor than the ever popular white button variety. This dish will gently simmer its way to mouthwatering perfection in the oven while you toss a salad, mash the potatoes and pour the rest of the wine into glasses. Enjoy.

Braised Brisket with Mushroom Sauce

- 4 cloves garlic, smashed
- 1 tsp. salt, plus more for seasoning
- 1 Tbsp. fresh rosemary leaves, minced
- 1/4 cup extra-virgin olive oil
- 1 4-6 lb. bear brisket
- Black pepper
- 4 carrots, cut in 3-inch chunks
- 3 celery ribs, cut in 3-inch chunks
- 3 onions, quartered
- 2 cups dry red wine
- 1 16-ounce can whole tomatoes, broken apart by hand
- 2 Tbsp. fresh flat-leaf parsley
- 2 sprigs fresh thyme
- 1 bay leaf
- 1/4 cup flour
- 1 lb. white or baby bella mushrooms
- 3 cloves garlic, chopped
- 2 Tbsp. horseradish
- 1/2 cup sour cream
- 1 cup strained brisket stock
- Extra-virgin olive oil
- Salt and pepper to taste

Preheat oven to 325°F. Mash the garlic and 1/2 teaspoon of the salt together on a cutting board with the flat side of a knife to form a paste. Add the rosemary and continue to mash until incorporated, or use a mortar and pestle to pulverize. Put the garlic-rosemary paste in a small bowl and add 2 tablespoons of olive oil; stir to mix.

Salt and pepper both sides of the bear brisket. Roll the meat in flour. Place a large roasting pan or Dutch oven over medium-high heat and add the remaining olive oil. Sear the meat until browned on both sides. Brush brisket with rosemary-garlic paste, and arrange vegetables around the meat. Add wine, tomatoes, parsley, thyme and bay leaf. Cover the pan with a tight fitting lid or tin foil and transfer to the oven. Braise for 3 to 4 hours, basting every 30 minutes with the pan juices until the meat is tender.

Remove the brisket to a cutting board and let it rest for 15 minutes. Strain the pan drippings and set aside.

Clean and quarter the mushrooms. Heat 2 tablespoons of olive oil in a large skillet. Add the chopped garlic and the mushrooms. Cook until softened and then add the reserved stock and continue to simmer and reduce until sauce is thick enough to coat the back of a spoon. When thickened sufficiently, stir in horseradish and sour cream and season to taste with salt and pepper. Do not boil once the sour cream has been added, keep warm. To serve, slice the brisket across the grain at a slight diagonal and top with the mushrooms and sauce.