

## Wild Boar

*Sus scrofa*

<b>Region of Origin:</b>	Eurasia
<b>Habitat:</b>	On all continents except Antarctica and on many oceanic islands
<b>Current Range:</b>	North and South America, China and Europe
<b>Life Span:</b>	15-20 years in the Wild



Wild boar (also known as Eurasian wild pig) has one of the wide-ranging geographical distributions of all terrestrial mammals, and humans have played a significant role in its expansion across the globe. These pigs are a critical problem in many parts of the United States. Both their feeding style of rooting and their wallowing habits are vastly destructive to both native and manmade landscapes. Large herds are the norm as wild boar can double their population every four months given an adequate food supply. They are also adaptable to a wide variety of habitats and are extremely aggressive. Wild boar have an acute sense of smell and are most active at night, so hunting them takes skill. But as the following recipes attest, the rewards are great! A special thank you to author and ecologist Corinne Duncan for her content contributions to this Wild Boar Introduction.

### Wild Boar Kabobs

*Recipe by Rick Browne*

1 can	Beef Broth (14 oz)	1½ lbs	Wild Boar Loin, cut in 1 in cubes
2 Tbsp	Cornstarch	1 pkg	Mushrooms
1 Tbsp	Light Brown Sugar, packed	1 ea	Red, Yellow, & Green Bellpepper, cut in squares
2 cloves	Garlic, finely minced	1 ea	Large Red Onion, cut in wedges
½ tsp	Ground Ginger	2 Tbsp	Soy Sauce

- Preheat the barbecue to medium-high (350–400°F), making sure the grill is well-oiled or sprayed.
- In a saucepan, combine broth, cornstarch, soy sauce, brown sugar, garlic, and ginger.
- Bring to a boil, stirring constantly.
- Reduce the heat and continue to cook, stirring until thickened.
- Arrange wild boar cubes on skewers, alternating with mushrooms, peppers, and onion wedges.
- Grill 20–30 minutes or until done, frequently turning and brushing with the sauce.
- Serve with baked beans and grilled corn on the cob.



*Photo courtesy of Rick Browne*