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RACKS Recipes: Moose

Baked Stew

- 1/2 lbs mushrooms
- 2 medium onions chopped
- 1/4 cup butter or margarine
- 3 slices bacon (cutup)
- 1 1/2 to 2 lbs stewing moose meat cut up (you may substitute Elk, Venison & Bear)
- 2 tbsp flour
- 2 cloves garlic (crushed)
- 1 tbsp tomatoe paste
- 1 1/4 red wine
- 2 beef bouillon cubes
- 2 tbsp sugar
- 1/4 tsp salt
- 1/4 tsp thyme
- 1 small bay leaf
- 1/8 tsp. pepper (or 1 peppercorn)

In a large Dutchoven pot, sauté mushrooms and onions in butter until tender. Remove and set aside. Fry bacon until crisp. Remove and set aside. Add meat to dripping and brown well. Blend in flour. Add garlic, tomatoe paste, wine and seasoning. Place in oven @ 350 degrees. Cover and cook for 2 hrs, stirring occasionally. Add additional wine if liquid has evaporated. Add onions, mushrooms and bacon and cook for another 20 minutes. Makes 4 to 6 servings. Serve with fresh French loaf.