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## RACKS Recipes: Moose

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### Moose Jerky

Moose cut into thin strips (1/4 inches thick by 5 inches long)

Smoked hickory salt or liquid

Garlic

Onion salt

Place meat into bowl that can be covered. After you have put in the first layer of meat, sprinkle it liberally with smoked hickory salt and if you like add garlic and onion salt for flavouring. Repeat with layering meat and salts, until bowl is full. Cover the dish and place in refrigerator for at least 8 hrs. Then place strips of seasoned meat on cookie sheet(s) and put in oven at a very low heat, approximately 150 degrees for 4-5 hrs. Be sure to keep an eye on it because you don't want too much heat. The slow heat dehydrates the meat removing the moisture. The meat will shrink and turn black.

Once cooked it is ready to eat. Store in a tightly covered jar or zip lock bags.