

An Indian Recipe

Cut a quantity of moose meat into small pieces. Add rolled oats, flour, onions, potatoes, salt and lard. Clean the large intestine of the moose and pack it tightly with the above mixture. Tie ends and boil in a pail of water for 2 hours or more. Then cool.

This recipe is an old one and employed anything the Indians had such as corn and wild rice ... but there must be some kind of fat. Some people claim that the whiteman stole the idea of bologna sausage from the Indian people.

Moose Cutlets

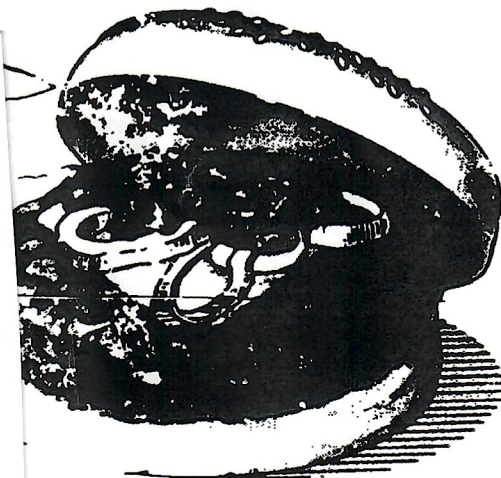
Cut 2 lbs. young moose into pieces $\frac{1}{2}$ inch thick. Sprinkle with salt, pepper and celery salt. Roll in flour. Dip into a beaten mixture of 1 egg and 1 tbs. of water. Roll in finely crushed corn flakes.

Fry slowly in $\frac{1}{2}$ cup of cooking oil until well browned and tender, allowing 15 minutes for each side.

Liver Patties

1 lb. moose liver, 1 medium onion, 10 soda crackers, 2 eggs, 2 tsp. milk, 1 tsp. salt, a dash of pepper.

Cover liver with boiling water and let stand for 10 minutes. Put liver, onions and crackers through a grinder (fine grind). Add slightly beaten eggs, milk and seasoning. Drop into a little hot fat with a spoon. Flatten with spatula and fry each side until crispy brown.



Moose Meatloaf

Mix together 2 lbs. ground moose meat, $\frac{1}{2}$ lb. sausage meat, 2 medium chopped onions, 1 tsp. salt, $\frac{1}{4}$ tsp. pepper, $\frac{1}{2}$ tsp. oregano, 1 tsp. parsley flakes, 1 cup dried bread crumbs, 1 egg, $\frac{1}{2}$ cup milk.

Place in loaf pan and bake 1 hour at 350 degrees F.