

Drunken Grouse

3 Grouse

1/3 cup of beer

½ onion, diced

Montreal chicken spice

BBQ sauce

Place the grouse in slow cooker with beer and onion.

Sprinkle the Montreal chicken spice on top of breasts.

Cook on low for 2.5 hours.

Take out breasts and pull all meat off the bone with your fingers.

Drain liquid from slow cooker (but not the onion).

Throw pulled grouse meat back in slow cooker with your favourite bbq or pulled pork sauce.

Cook on low for 30 minutes, stirring occasionally.

Put on a Kaiser/hamburger bun, or toast with whatever toppings you desire.