

## **BBQ Beaver-wiches**

1 medium beaver, cut into serving pieces  
1 cup chili sauce  
1 cup beer or 2 oz. brandy  
3 tbs brown sugar  
2 tbs minced onion  
2 tbs minced garlic  
2 tsp Worcestershire sauce  
1 tsp dry mustard  
½ tsp liquid smoke  
Dash hot pepper sauce  
Salt and pepper to taste  
Kaiser rolls  
Coleslaw for relish



In Dutch oven, combine all ingredients except Kaiser rolls and coleslaw. Stir well to mix. Heat to boiling.

Reduce heat and simmer for 1 ½ hours, or until meat is falling from bone. Remove beaver pieces with tongs and set aside until cool enough to handle.

Pull meat from bones and return to sauce; discard bones.

Reheat gently if necessary.

Warm Kaiser rolls in oven and fill with meat mixture. Top with coleslaw.

This is also very good served over rice.