

## **ROAST BEAVER**

1. Remove all surface fat.
2. Wash beaver with salt water.
3. Let soak over night in enough cold water to cover. Add ½ cup of vinegar and 1 tbs of salt to the water.
4. Next day, remove beaver from brine.
5. Wash and over with a solution of 2 tsp baking soda to 2 quarts water.
6. Bring to a boil, reduce heat and simmer 10 minutes.
7. Drain then place beaver in a roast pan.
8. Cover with chopped onions and pour about 1 cup sweet pickle juice over beaver and in pan.
9. Put lid on the roaster and bake at 350F until tender.