

BBQ Moose-wiches

2 lbs of moose (roast), remove fat, slice into serving pieces
1 cup chili sauce
1 oz. brandy (or 1 cup of beer or a glass of red wine)
3 tbs brown sugar
2 tbs minced onion
1 tbs minced garlic
2 tsp Worcestershire sauce
1 tsp dry mustard
½ tsp liquid smoke (or substitute to give meat a smokey taste)
Dash hot pepper sauce
Salt and pepper to taste
Kaiser rolls
Coleslaw for relish

In Dutch oven, brown the meat in a little olive oil, 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 tender.

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

This is also very good served over rice.

