## **BBQ Moose-wiches**

2 lbs of moose (roast), remove fat, slice into serving pieces

1 cup chili sauce

1oz. 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

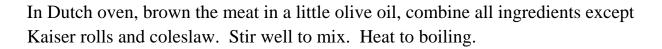
½ tsp liquid smoke (or substitute to give meat a smokey taste)

Dash hot pepper sauce

Salt and pepper to taste

Kaiser rolls

Coleslaw for relish



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.

