

PULLED MOOSE SANDWICH



Dry Rub:

- 3 tablespoons paprika
 - 1 tablespoon garlic powder
 - 1 tablespoon brown sugar
 - 1 tablespoon dry mustard
 - 3 tablespoons coarse sea salt
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- 1 bottle of your choice of barbecue sauce
 - Moose roast
 - Your choice of bun (hamburger, foccacia, keiser...)

Mix the paprika, garlic powder, brown sugar, dry mustard, and salt together in a small bowl. Rub the spice blend all over the moose. Cover and refrigerate for at least 1 hour, or up to overnight.

Place the moose roast in a crock pot. Pour half the barbecue sauce diluted in 1 cup of water over the roast and cook on low for 6 hours

While the moose is still warm, you want to "pull" the meat: Grab 2 forks. Using 1 to steady the meat, use the other to "pull" shreds of meat off the roast. Put the shredded moose in a bowl and pour the second half of the sauce over. Stir it all up well so that the roast is coated with the sauce.

To serve, spoon the pulled moose mixture onto the bottom half of each bun.

**Tip: To reduce the "wild" flavor in your moose roast, thaw your roast in salt water.