

Moose Stew Recipe

Recipe courtesy of *Recipezaar*

momlogic.com

Ingredients:

2 1/2 lbs moose, cut into 1 inch cubes

2 tablespoons shortening

1/4 teaspoon cracked black pepper

1/2 teaspoon paprika

1 bay leaf

1 teaspoon salt

2 (10 1/2 ounce) cans condensed beef broth

1 cup dry red wine

1 large onion, diced

3 carrots, sliced

18 small whole white onions

12 small new potatoes, peeled

2 tablespoons butter

2 tablespoons flour

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Directions:

1. Saute meat cubes in shortening until brown on all sides.
2. Add pepper, paprika, bay leaf, salt, beef broth, red wine, onion, and carrots.
3. Cover and simmer until meat is tender, about 2 hours.
4. Add whole onions and potatoes; cover and simmer for an additional 15 minutes, or until the vegetables are barely tender.
5. Mix butter and flour into a paste.
6. Drop into simmering stew.
7. Cook, stirring, until stew bubbles and thickens.
8. Serve with rice or polenta.