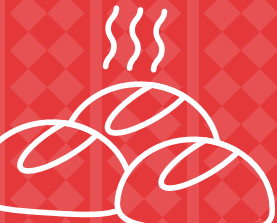


INGREDIENTS:

Thinly sliced moose meat

You will also need:

Alder wood, 10oz
piece of clean
canvas, pail of
water, hand grill,
large bowl, rubber
mallet, billet of
wood.



RECIPE: Tender Soft Pounded Dry Meat



FROM THE KITCHEN OF: *Elder Terry Marten*

DIRECTIONS:

First, make your fire using Alder wood. Hang meat above the fire to dry and smoke on a homemade rack of smaller trees about 1" around. Watch your meat carefully while it dries turning when needed. Keep an eye on the fire as you do not want big flames. When your meat is almost dry, dip it in the pail of water. Then, put it in the hand grill over the fire to complete cooking. Once complete, place the dried meat in a piece of canvas and fold over. Place the wrapped meat on a billet of wood. Pound with the rubber mallet until the meat is tenderized. Repeat with all meat you have smoked and dried until you fill your bowl.

Enjoy with your family as this is a treat everyone loves!

