



Favourite Recipes from our Members

MOOSE ALLEY MOOSE NOSE

Serves: 2-4

Prep Time: 24 hours

- 1 fresh moose noose
- 1 small onion, thinly sliced
- 2 clove garlic
- 3 Salt & Pepper
- 4 Paprika

First bag yourself a moose, probably an Alaskan moose (they have the biggest noses).

Clean the nose by skinning and removing all hair.

Cut the meat into small cubes and cover with water.

Add the garlic, onion, salt and pepper.

Let boil until tender.

Remove from fire or stove and let chill.

Serve cold in the jellied broth.