



Favourite Recipes from our Members

MOOSE HUNT CHILI

Serves: 4

Prep Time: 1 hour, 30 minutes

1 1/2 lbs. moose burger
2 T. olive oil
1/2 lb. Ground Italian sausage
lg. Onion, chopped
1/2 cup soy sauce
1/4 tsp. black pepper
1/4 tsp. marjoram
1/4 tsp. thyme
3 lg. eggs
cup port wine
8 oz. can Italian tomato sauce
tsp. Tabasco sauce (optional)
tsp. chili powder (optional)

Brown moose meat in olive oil over medium heat. When half done, stir in Italian sausage, and cook together until done. Add onion, soy sauce, black pepper, marjoram and thyme. Beat egg and add to meat, along with the remaining ingredients. Turn heat into low and simmer for at least 1 hour. To make moose meat taste more like beef, substitute 1 12 ounce can of hunt's Manwich Sauce for tomato sauce.