

## *Moose Bourguignon*

<i>2 lb</i>	<i>lean boneless moose meat, cut in 2-inch cubes</i>
<i>2 cup</i>	<i>red wine</i>
<i>4 cloves</i>	<i>garlic, minced</i>
	<i>black pepper</i>
<i>1/3 cup</i>	<i>butter</i>
<i>3/4 lb.</i>	<i>small mushrooms</i>
<i>1 large</i>	<i>onion, halved and thinly sliced</i>
<i>1/4 cup</i>	<i>all-purpose flour</i>
<i>2 cups</i>	<i>beef stock</i>
<i>1 tbsp</i>	<i>tomato paste</i>
<i>2 cloves</i>	<i>garlic, minced</i>
<i>1 tsp</i>	<i>salt</i>
<i>1 tsp</i>	<i>fresh thyme</i>
	<i>chopped parsely</i>



*Serving suggestion: serve with boiled new potatoes, corn and tea biscuits.*

- *Place moose meat in large bowl. Add ½ cup red wine, half of the minced garlic and a generous grinding of fresh black pepper. Cover and refrigerate for 4 to 6 hours.*
- *In large heavy skillet, melt half of the butter. Add mushrooms and brown very lightly; remove and set aside.*
- *Add remaining butter to pan; brown onions well, stirring often. Transfer to large, greased casserole dish.*
- *Add moose cubes to pan, in batches, browning them well on all sides (add extra fat if needed). Transfer moose to the casserole dish.*
- *Add garlic to pan and cook lightly. There should be about ¼ cup of fat remaining in pan; if not, add some. Stir in flour. Add stock, remainder of wine and tomato paste. Bring to a boil, stirring as sauce thickens. Add salt, fresh thyme and black pepper.*
- *Transfer sauce to casserole with moose and onions. Toss well. Cover and bake in 350 degree oven for about 2 hours or until very tender; add mushrooms for last 30 minutes. If the sauce cooks down too much, add enough liquid to keep the meat just barely covered with liquid.*
- *Taste and adjust seasoning. Just before serving, sprinkle stew with chopped parsely. Makes 4 to 6 servings.*