

# South Shore Lodge

## Moose Roast

1-4 lbs. moose roast  
3-4 strips bacon  
1 tsp. salt  
1/4 tsp. pepper  
1/2 tsp. cinnamon  
1/4 tsp. ground cloves  
1 tsp. dry mustard  
4 tbsp. brown sugar  
2 1/2 cups water  
1/2 cup white wine vinegar  
2 tbsp. chopped onions  
3 tbsp. flour  
1 cup cranberry juice  
1 cup milk

Remove fat from moose and wipe well with clean cloth.

Lard the roast as follows - cut bacon into 2" strips, pierce the roast with a sharp knife at 2" interval and insert bacon into holes - place roast into glass or earthenware bowl .

Mix the following ingredients and pour over roast.

Cover and marinate roast for 24 to 48 hours in the refrigerator.

Turn roast often if marinate does not cover completely.

Marinate - salt, pepper, cinnamon, cloves, mustard, brown sugar, water and vinegar -remove roast from marinate and place in covered roaster at 350 degrees for approximately 1 hour

Add onion flakes, cranberry juice and continue cooking roast until tender, approximately 1 more hour

When cooked, remove from pan to hot platter.

Add flour to pan dripping and cook for 5 minutes

Add milk, stirring constantly until gravy is desired thickness.

\* Taken from Northern Cookbook by Eleanor A. Ellis