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Bear Roast Recipe

Ingredients

- 4 lb Bear meat
- Pepper to taste
- Celery salt to taste
- 2 Garlic cloves
- 8 oz (piece) Salt pork
- 1 c Coffee [black]

Instructions

1. Par boil the bear meat in 2 qts of water and 1 tb soda to eliminate the wild taste.
2. Season the bear meat with the celery salt an pepper and place in a stock pot, adding the garlic, salt pork, and enough water to cover; Cook `til meat is tender, then drain RESERVING the pan juices.
3. Place the meat in a roasting pan and top with the onions, roast at 350ø `til brown, basting with the reserved juices.
4. Thicken the remaining juices for gravy and serve over potatoes served with the bear roast.

*Source: NNYS DEC Albany NY from "Bill Saiff's Rod & Reel Recipes for Hookin' & Cookin'" re-typed with permissin by Fred Goslin on Cyberealms Bbs, home of KOOKNET in Watertown NY (315) 786-1120
Courtesy of Meal-Master (tm) v8.05*

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