

Moose Steak Sandwich

Ingredients

- 1 Large Onion Cut in Preferred Style
- 2 Cans of Mushrooms
- 1/2 Cup of Flour or 1/4 Cup of Cornstarch
- 3 Cups of Water
- 6 Fair Sized Moose Steak
- 6 Slices of Fresh Unsliced Bread
- Salt and Pepper To Taste
- 2 Cups of Warm Water

Directions

In an electric frying pan combine moose steaks a little salt, onions and 3 cups of water

Cook for about 30 minutes.

Add mushrooms cook for 5 minutes.

Mix Flour or corn starch with 1 cup of warm water until mixture is free from lumps and stir into moose. Cook until a gravy-like substance

add the another cup of water if to thick.

Place a thick slice of bread on plate place 1 steak on it add a scoop of gravy mix on top of steak and bread.

Note: Moose meat may need to cook longer depending on the size of the steak.