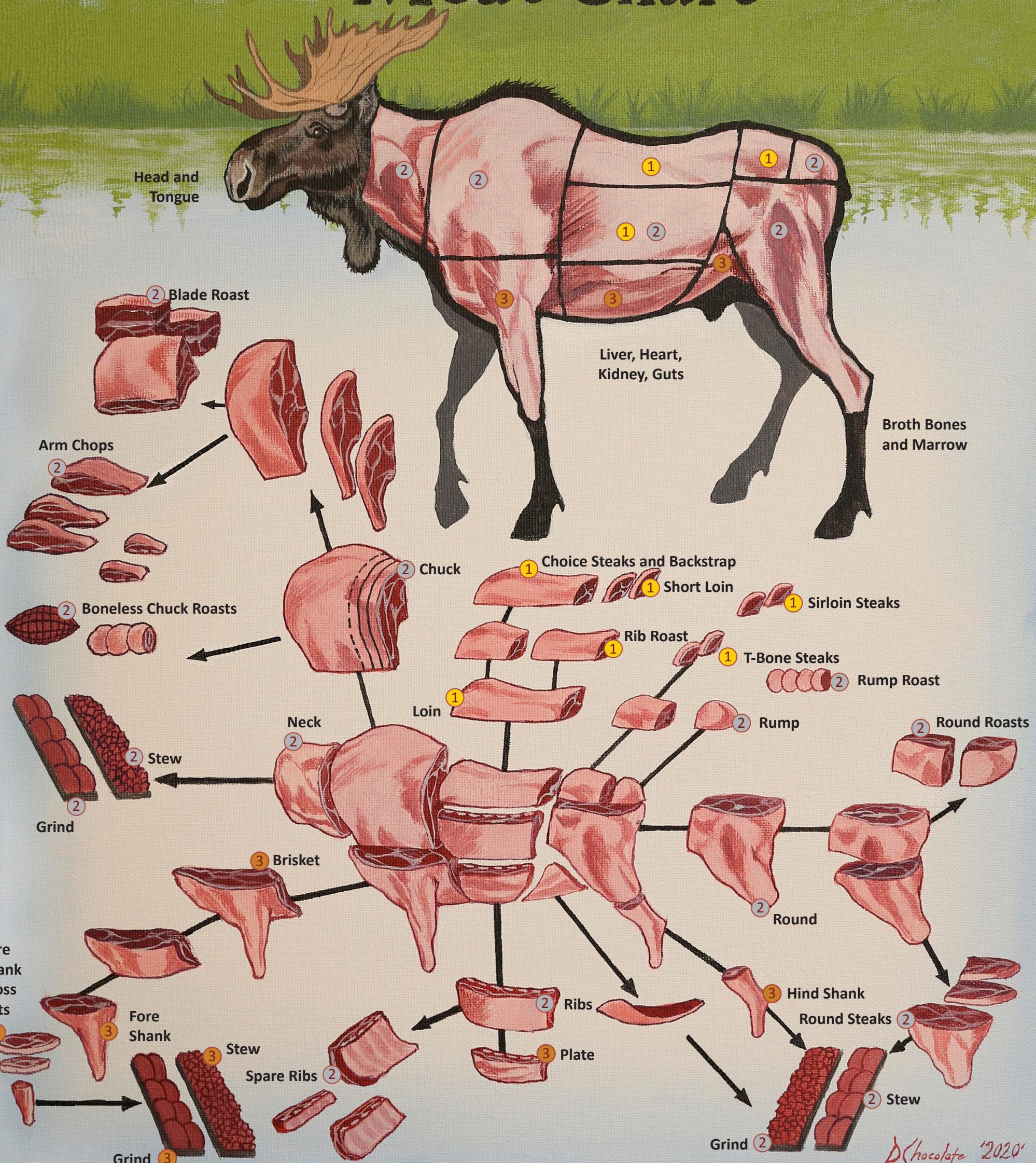


Moose Meat Chart



① TENDER CUTS:
Use dry heat. Roast, broil, fry, barbecue or make dry meat.

② MEDIUM TENDER CUTS:
Use dry or moist heat. Make dry meat. Moist heat for extra tenderness.

③ LESS TENDER CUTS:
Use moist heat methods. Braise, pot roast or stew.

HEAD

Slow roast in oven or simmer until tender