

Moose Salisbury Steaks

2 lb	Ground moose
2 large	Eggs
¼ cup	Milk
1 cup	Rolled oats (not instant)
¼ can	Diced green chilies, drained
1 tsp	Chili powder
1 tsp	Salt
¼ tsp	Pepper
¼ tsp	Garlic powder
1	Chopped onion

Directions:

Beat eggs in large bowl, add all ingredients except moose and stir. Add ground moose and mix well. Shape into 6 to 8 small steak-shaped patties, about ½ inches thick. Pick up carefully and place on greased barbecue grill over medium-hot or place on broiler pan in oven. Cook or broil about 10 minutes per side until well done and the moose is no longer pink

Yield: 6-8 servings