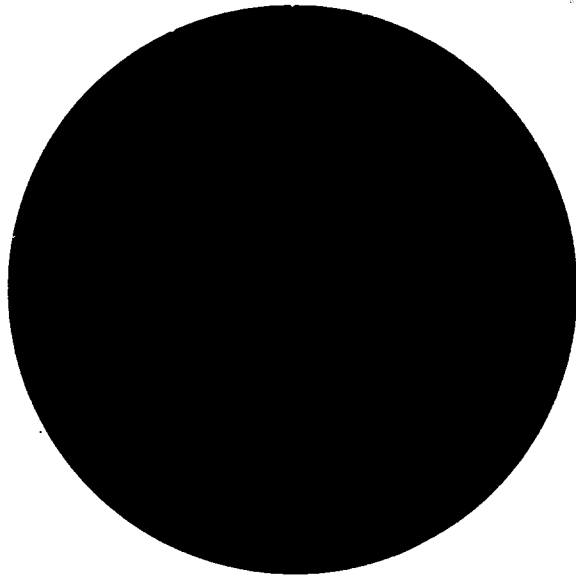


Arctic Development
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Niqqi - Game Meats Of The Canadian Arctic
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Game meats of the Canadian Arctic.



EMCAYOTE

Game meats of the Canadian Arctic

2-4-20



Roast Rack of Arctic Muskox with Mustard Coat

A Taste of Inspiration



Rib Eye of Arctic Muskox with Maple Sauce

(Serves: 6)

6 x 5 oz	ribeye steak	6 x 150 g
	salt, pepper	
2 tbsp	butter	30 ml
1 tsp	shallots	5 ml
1/2 cup	maple syrup	125 ml
4 tbsp	rye whiskey	60 ml

Method

▣ Season ribeye steak with salt and pepper. Pan fry in butter. Remove from pan and set aside. Sauté shallots and deglaze with rye whiskey. Add maple syrup.

Serve

▣ Pour sauce onto plate and place ribeye on top. Garnish with boiled purple potato, white turnip and edible flowers.



Medallions of Arctic Muskox with Roquefort Cheese and Port Wine Sauce

(Serves: 6)

2 x 2 oz	muskox striploin medallions	12 x 60 g
	salt, pepper	
4 tbsp	butter	60 ml
3 tsp	shallots	15 ml
1/3 cup	port wine	80 ml
2/3 cup	muskox brown stock	150 ml
6 oz	roquefort cheese	80 g
1/3 cup	cream	80 ml

Method

▣ Season medallions, dip in flour and pan fry in 2/3 of butter. Remove medallions from pan, place one piece of roquefort cheese on each and keep warm. Sauté shallots in remaining 1/3 of butter. Add port wine and stock. Add cream and reduce to desired consistency.

Serve

▣ Pour sauce on plates and place two medallions on each. Garnish with wild rice, zucchini, melon and grapes.

Roast Rack of Arctic Muskox with Mustard Coat

(Serves: 6)

6 x 12 oz	muskox rack	6 x 360 g
	salt, pepper	
1 tsp	garlic	5 ml
1 tsp	thyme	5 ml
2 tbsp	oil	30 ml
6 tbsp	grainy dijon mustard	90 ml
2 tbsp	honey	30 ml
3 tbsp	bread crumbs	45 ml
1 cup	stock	250 ml
2 tbsp	madeira	60 ml
1 tbsp	butter	15 ml

Method

▣ Trim fat from rack and meat from between bones. Rub each rack with salt, pepper, garlic and fresh thyme. Heat roasting pan, add oil and brown to seal. Place in 350 F (175 C) oven for 10 minutes. Mix dijon, bread crumbs. Brush rack with honey and coat with mustard mixture. Return to oven for 5 min, or until medium rare. Remove rack from pan, add stock and madeira. Reduce by half and slowly add butter.

Serve

▣ Pour sauce onto 6 plates. Slice muskox racks and garnish with wild rice crepe, asparagus, cherry tomato, morel mushroom, cranberries, pistachio nuts.

Arctic Muskox Rouladen

(Serves: 6)

18 x 1 1/2 oz	thin slices of muskox (top round)	18 x 45 g
6 oz	ham	170 g
6 oz	pickle	170 g
6 oz	carrot	170 g
1 tbsp	flour	30 ml
2 tbsp	butter	30 ml
12 oz	stock	360 ml
6 oz	red wine	180 ml
	seasoning	

Method

▣ Rub muskox slices with salt, pepper and mustard. Cut ham, pickle and carrot 2 1/2" (6 cm) in length and place on slices of muskox. Roll up tightly and secure with tooth picks. Dip rolls in flour and fry in butter to brown on all sides. Add stock, cover and cook for 30 minutes. Add wine and reduce, scraping bottom of pan. Adjust seasoning.

Serve

▣ Place a ring of warm potato salad on plate. Pour sauce in centre. Put rolls on top, cutting 1 open.



Tenderloin of Arctic Muskox in Broth

(serves: 6)

1 x 2 lb	muskox tenderloin (cleaned)	1 x 900 g
6 leaves	savoy cabbage	6
12	baby carrots	12
12	celery sticks	12
12	green beans	12
6	silver onions	6
6	sprigs of fresh thyme	6
2	bay leaves	2
12	turned small potatoes	12
1 cup	white wine	250 ml
4 cups	stock	1 litre
1 tbsp	oil	15 ml

Method

Heat oil in a deep pot. Lightly brown the tenderloin on all sides. Add vegetables, potatoes, herbs and browned silver onion. Add white wine and stock. Bring to a boil and cook for 10 minutes. Add cabbage leaves and continue cooking until vegetables and potatoes are tender.

Serve

Place vegetables, potatoes and broth on six plates. Top each with three slices of meat.

Peppered Tenderloin of Arctic Muskox

(serves: 6)

1 x 1 1/2 lb	muskox tenderloin (cleaned)	1 x 675 g
1/3 cup	crushed black peppercorns	80 ml
	salt and white pepper	
2 tbsp	olive oil	30 ml

Method

Roast tenderloin with oil and season with salt and pepper. Roil in crushed black peppercorns. Sear meat on all sides in hot oil for six minutes, keeping rare. Remove from pan and broil for five minutes. Slice tenderloin into thirty six (36) slices.

Serve

Place 6 slices on each plate. Garnish with salad tossed in a raspberry vinaigrette.



Estouffade of Arctic Muskox

(serves: 6)

2 lb	muskox chuck	900 g
6 oz	carrots	180 g
6 oz	onion	180 g
6	baby white turnips	6
6 oz	celery	180 g
12	morel mushrooms	12
2 oz	flour	50 g
6 cups	brown stock	1.5 litres
2 oz	oil	60 ml
1	bouquet garni	1
2 oz	tomato paste	50 g

Method

Remove excess sinew and fat from chuck. Cut into 1" (2 cm) cubes. Fry quickly in hot oil until lightly browned. Add the vegetables. Add the flour and brown on the stove. Add the tomato paste. Add stock and bouquet garni. Bring to a boil and skim. Gently cook for 1 1/2 - 2 hours. Correct the seasoning.

Serve

Serve in potato basket on a rimmed soup plate.

Arctic Muskox Brochette

(serves: 6)

2 lb	muskox (top butt sirloin)	900 g
3	green peppers	3
3	red peppers	3
2	onions	2
2 tsp	black pepper	10 ml
1 tsp	ground cumin	5 ml
1 tsp	thyme	5 ml
1 tsp	garlic	5 ml
2 tbsp	brandy	30 ml
2 tbsp	oil	30 ml

Method

Cut top butt sirloin into thirty (30) equal-sized cubes. Marinate in brandy, oil and seasonings for 2 hours. Cut onion, red and green peppers into thirty (30) equal-sized squares and blanch. Put 5 pieces each of meat, peppers and onion on the 6 skewers, alternating their order. Broil on all sides until medium-rare.

Serve

Serve over BBQ sauce. Garnish with white and wild rice, broiled corn and green beans.

*Kallick
Shaming the Hunt
Kakichakakum*



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In the hands of a culinary artist, muskox presents a menu of extraordinary taste and preparation options. Join the select group of chefs and restaurateurs worldwide offering their clientele this truly superb wild game meat.

A smart choice for your kitchen

Wild muskox has the potential to be more than merely popular. It can be extremely profitable as well.

- ┆ Minimal waste: all cuts are trimmed of excess fat.
- ┆ Minimal shrinkage: provides maximum portions per cut.
- ┆ Shipped frozen: defrosts overnight and has a 4-5 day shelf life at 34 to 37 degrees F.
- ┆ Bones and trim are excellent for game consommé or stock.

A rare pleasure to work with

There is no limit to the imagination with wild muskox. The exceptional versatility of the meat lends itself to a limitless variety of preparation and cooking styles.

- ┆ It is particularly adaptable to haute or regional cuisines.
 - ┆ The unique and subtle flavour of wild muskox enhances the most delicate sauces without overpowering.
 - ┆ Muskox is also excellent with wild vegetables, herbs and natural accents.
 - ┆ Well marbled meat requires little or no oil, butter or larding. The meat is moist, tender and always flavourful.
 - ┆ Ideal for use as an appetizer, in soups or salads, as well as main entrées.
- To order, or for more information contact Umayot Corporation.



*Peppered Tenderloin
of Arctic Muskox*



#400, 505 - 8 Avenue SW, Calgary, Alberta, Canada T2P 1G2 Phone (403) 232-6662 Fax (403) 232-6925



*Photo credit: Tessa Macintosh
Government NWT*

An abiding respect for the land and the careful use of its resources has always been at the very heart of the Inuvialuit way of life, providing our people with food, clothing and inspiration.

Today, game populations within our lands are healthy, thriving and plentiful.

Through the use of traditional and modern game management practices, wild muskox can now be harvested commercially.

To responsibly control utilization of game animals like the muskox and to deliver our products to the global market, the Inuvialuit have established the Umayot Corporation.

Umayot's mission is to enhance the quality of life of the Inuvialuit through the commercial utilization of the western Arctic's renewable resources.

For further information contact:

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