



ONOWAY
FISH & GAME ASSOCIATION

Teriyaki Bear (for 2 people)

- Bear Back Straps thinly sliced into strips
- Teriyaki marinade
- 1 green onion
- 2 Tbsp minced garlic

Dipping Sauce:

- 3 Tbsp water
- 2 Tbsp lime juice from fresh limes
- 2 Tbsp sugar
- 2 Tbsp white vinegar
- 2 Tbsp soy sauce

Garnish:

- 1 carrot (grated)
- 1 green onion (cut)

Instructions:

Take your bear backstrap strips and marinate in teriyaki sauce for 20 minutes in the fridge. Heat a pan on the stove to medium. Add strips, one chopped green onion and 2 tsp minced garlic. Make sure you cook the meat WELL DONE.

While it is cooking, combine water, sugar, white vinegar, lime juice and soy sauce into a bowl and mix thoroughly and warm. Set aside.

Once meat is cooked well done, add to your serving plate and top with cut green onion (raw) and grated raw carrot. Pour sauce into 2 small dishes and serve with Teriyaki Bear.

(compliments of Jeanette Hall)