

Black Bear Roast

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INGREDIENTS:

- 1-2lbs Black Bear Roast
- Butcher Twine
- Kosher Salt
- Course Black Pepper
- Hickory Wood



INSTRUCTIONS

- Heat smoke to 250 degrees
- If your roast is uneven, tie it up with butcher twine to get an even cook throughout the roast.
- Coat roast generously with kosher salt and course black pepper.
- Place on smoker until you reach an internal temperature of 165 degrees. ***Note it is important that you cook Bear all the way through to at least 160 Degrees. I went an extra 5 to be safe.***
- Let rest for 20 minutes then slice to serve.

