

Munyuged Seal

This is a traditional way of preparing a seal, best done on a beach, with a freshly caught seal.

1 seal

Several alder sticks

2 onions (optional)

Salt and pepper to taste

Clean and butcher the seal. Place the meat on the alder sticks. (The ribs, heart, kidneys and liver are some of the best parts.)

Cook the meat over an open flame. Serve with diced onions and sprinkle with salt and pepper. Also good with other condiments, such as mustard and ketchup.

