



Donated by Allen & Myra Charleston

The idea for putting cranberries with emu came from an old venison haunch recipe dating from the Civil War. Turned out very tasty.

Very Berry Emu Roast

- 2 1/2 to 3 pound emu roast
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1 can (16 ounces) whole-berry cranberry sauce
- 1/4 cup honey
- 1 teaspoon grated orange peel
- 1/8 teaspoon ground cloves
- 1/8 teaspoon ground nutmeg

Sprinkle roast with salt and pepper. Combine remaining ingredients. Put roast in a slow cooker.

Pour cranberry mix over roast, cover and cook for 4 to 5 hours. Put on bed of lettuce for display and serve liquid in gravy boat.

Note: You can cook a whole, bone in, emu ham this way. The silver skin will disappear.