



What is Haupy's Beaver Rub?

Haupy's Beaver Rub (HBR) is a beautiful, mildly spicy original seasoning. A cornucopia of flavors, HBR is a versatile addition to any recipe. You can use it as a meat rub on beef, fowl, pork, or fish. It is excellent on wild game! You can even use it to liven up your soups, sauces, and marinades. HBR contains no salt or MSG. Haupy's Beaver Rub --

"A True Canadian Taste!"



www.HaupysBeaverRub.ca

Haupy's Beaver Rub Recipes



Classic Meat Rub

Use HBR on your favourite meat. Drizzle your slab with your favourite cooking oil and smear evenly. Sprinkle Beaver Rub on the meat, and gently rub it in. Allow it to soak in for 2 to 24 hours. Although HBR adds immediate flavour, allowing the Beaver Rub to mature on your meat will maximize flavour and aroma! We recommend one teaspoon or so on each side of an average steak, pork chop, fillet, or chicken breast. Add salt to taste if desired. This technique is great on beef, pork, chicken, lamb, ribs, fish, turkey, and any wild game and, of course, beaver meat as well! Why simply season your meat when you can rub it!



Fish / Chicken Coating

To create this chicken or fish fillet coating, mix 3 parts corn flake crumbs, 1 part flour, salt, pepper and Beaver Rub together. Whip egg into a fluffy mixture, and dip the fish/chicken in it. Take the moistened fish or chicken and coat them in the dry mix. Egg shells are not part of this recipe! Alternatively, feel free to sprinkle HBR on your fish or chicken.



Beer-Bacon Bannock Biscuits

Mix 1 table spoon of HBR, 1 table spoon of baking powder, 2 cups of flour, 1 teaspoon of salt and 1 teaspoon of pepper in a bowl. Once mixed, add 3 minced green onions and 1/2 pound of cooked bacon bits and stir together. Crack an egg and one ounce of olive oil into a measuring cup and whisk with a fork. Pour in one beer until the 1 cup line is reached, and drink the remainder! Now add the liquid into the mixing bowl and stir the ingredients together until the liquid is absorbed. Mix gently! Over fondling the dough mix will make the bread tough! You may need to coat dough ball with more flour for easier handling. Place the dough ball on wax paper and roll the dough out into a cylindrical shape about a foot long. Cut up into "little pucks" and fry in a hot pan with oil over medium heat. Cook until golden brown then flip for the same. Cooking time varies with thickness.



Haupy's Beaver Bacon

Take 4 table spoons of all purpose flour and one teaspoon of Haupy's Beaver Rub and mix it all together. Cut thick bacon in half lengths, then coat the bacon slices in the dry mixture. Fry the bacon in a pan over medium heat, or bake in the oven at 350 F. This also keeps the bacon from shrinking too much. Pretty good, eh?



The Legend of Beaver Rub

"Legend has it that Beaver Steaks sustained the mighty Voyageurs throughout their exploration of Canada! Boiled bland beaver became boring! A stranger appeared and helped the Voyageurs discover flavour with his satchel of magical herbs and spices. This tradition continues and we now have... Haupy's Beaver Rub. Perfect for beaver meat or any other critter! It's Dam Good... Just use your imagination!"

Visit our website to:

- browse and order our products
- view more recipes and ideas
- take part in our contests
- take advantage of our promotions
- contact Haupy's Beaver Rub

www.HaupysBeaverRub.ca



Haupy's Beaver Rub Recipes



Squash Soup

Put 3 table spoons of olive oil, 2 golden squashes diced into 1" cubes, several cloves of chopped garlic and a large piece of minced ginger into a pot. Add 2 table spoons of Haupy's Beaver Rub. Mix together and sautee on medium heat. When mixture becomes hot, stir for another 5 minutes then add enough boiling water (from a kettle) to cover, and bring to simmer on medium heat. Cook until the squash becomes soft. Mash squash with a potato masher leaving it as chunky or thin as you like. Add water if needed. Add chicken broth to taste. You can thicken the soup with corn starch or flour if desired. Add a can of corn. Garnish the soup with chopped green onion, parsley, or minced red pepper. Delicious!



Other Ideas

- HBR in Hamburgers and Meatloaf
- Beaver Rub Infused Salsa
- Haupy's Beaver Rub In Pasta Sauce
- Beaver Rub in Clam Chowder/Cioppino
- HBR In French-Canadian Pea Soup
- ... and more

Haupy's Beaver Rub Merchandise



HBR Branded Gifts

Haupy's Beaver Rub has a fantastic assortment of merchandise available. Our awesome website features jerseys, shirts, toques, coffee cups, and more -- all with your favourite brand in Team Canada colours!



www.HaupysBeaverRub.ca