

Tunnuq Alu with Berries

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Tunnuq Alu is made of a layer of caribou fat (tunnuq) often taken from the rump of the caribou, but could be from any place if the slab is thick enough. In this recipe, Rhoda Katsak includes blueberries and raspberries, but savoury variations could be with frozen bits of caribou meat or caribou stomach.

INGREDIENTS

Tunnuq
Blueberries
Raspberries
Crisco or seal oil
Water

TOOLS

Knife or ulu
Grater
Cutting board
Measuring cup
Large bowl





PREPARATION

1. Cut fat into pieces small enough to hold in one hand to grate
2. Trim meat and membranes from the fat with a knife
3. Grate caribou fat in small pieces/thin slices with a grater and add it into the large bowl with sliced caribou meat
4. Add any oil to the bowl; make sure to add a little bit at a time
5. Ensure oil is gradually and fully mixed into the fat before adding more; after mixing, add water

MIXING

1. Mix well with your hands, adding water as necessary until the fat doesn't stick to your hands
2. Add frozen raspberries to the whisked mixture
3. Add a bowl of fresh (or frozen) blueberries to the mixture
4. Mix the blueberries into the tunnuq



Rhoda Mentions

- Blueberries and raspberries are great. Savoury variations could be with frozen bits of caribou meat or caribou stomach. Any kind of frozen fruit can be used.

