

Fried_Squirrel_And_Gravy_2004.txt

Most of the ingredients in the book are things that rural southern people would have on hand. Figs grow in this climate (I didn't know that they were expensive until I was a senior in high school and had moved to California. Milk and cream sour naturally, and you don't throw them away, you use them up. The vegetables come out of the garden, The chicken and eggs from the henhouse. You slaughter a pig each Spring, and salt down the meat to preserve it. Beef you might have to buy or barter. Game is there for the taking. There might even be a goose in the yard to keep the insect population down in the garden. I guess that if you have a cow, you will also have beef. Mutton is not popular in the south, probably because wool was competition to the cotton crop.

Here is a recipe that I grew up having. It was during The War (WWII) and all sorts of things were rationed. Grandad had a "one bullet, one meal" attitude toward hunting, and rarely spent more than that.

* Exported from MasterCook II *

Fried Squirrel and gravy

Recipe By : Pansy Hitchcock as remembered by Bright Larkin
Serving Size : 4 Preparation Time :0:00
Categories : Bwl Game
Home

Amount	Measure	Ingredient -- Preparation Method
1		Squirrel -- cut into 7 pieces
1	cup	flour -- seasoned with
1/2	teaspoon	each salt and pepper
1/2	cup	Crisco -- for frying
		Milk -- for gravy

Put seasoned flour into small paper bag. Put squirrel, one or two pieces at a time into bag and shake to coat with flour. Meanwhile melt crisco in cast-iron skillet. Put squirrel pieces into pan and brown on both sides. Reduce heat, cover skillet, and cook for about 20 minutes, or until done. Pour off about half the fat. Stir in flour from the bag until you have a very thin roux, or put about 2 Tbs. of the flour into a jar with a tight-fitting lid and add milk, then put on the lid and shake until the flour is dissolved and all the lumps have gone. Make sure you scrape up all the brown bits from the bottom of the pan. Add milk, stirring, and bring to a boil. If the gravy is too thick, add more milk. If it is too thin add more flour and milk mixture and reheat to a boil.

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Serving Ideas : For breakfast with biscuits and honey

NOTES : The seventh piece is the head. Crack it open and eat the brains.

Hope this helps explain things.

Bright

* CmpQwk #UNREG * UNREGISTERED EVALUATION COPY

--- WILDMAIL!/WC v4.12

* Origin: G-2 BBS 704-324-6164 35,000+ Files (1:3666/108.0)

----- Recipe Extracted from Meal-Master (tm) v6.14 -----

Title: Squirrel Fried

Categories:

Servings: 4

1 ea squirrel per person, cleaned cut into pieces
1 ea onion, sliced
1 ea oil
1/4 c flour

salt and pepper

tougher squirrel should be boiled in saltwater until tender.

Lightly brown onions in cooking oil. Dredge squirrel pieces in flour. salt and pepper. Put in hot skillet with oil and onions and cook until brown on both sides. Remove meat from skillet and make gravy by sprinkling a tbs of flour from dredging in oil. Cook until brown. At 1 1/2 cups water, return squirrel to mixture and cook slowly until gravy thickens.

----- Recipe Extracted from Meal-Master (tm) v6.14 -----

Title: Squirrel Brunswick Stew No. 2

Categories:

Servings: 4

3 ea young squirrels, cut into pieces
1 1/2 ts salt
1 ea onion, chopped
2 ts bs brown sugar
1 ea potato, cut up

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1 cn (16 oz.) whole tomatoes
1 cn (16 oz.) whole kernel corn
1 cn (16 oz.) lima beans, regular of baby
6 ea whole cloves
1/4 ts cayenne pepper

Directions:

Place squirrel pieces in large pot, cover with water, add salt, onions, brown sugar and potatoes. Cover and simmer for 1 1/2 hours or until meat is tender. Add water if needed. Add tomatoes, corn, lima beans, cloves and cayenne pepper. Simmer until stew is hot and seve.

----- Recipe Extracted from Meal-Master (tm) v6.14 -----

Title: Squirrel curry

Categories:

Servings: 4

1 ts ick of butter or margarine. melted
1/2 c flour
1 ea onion, chopped
1 ts art apple, chopped
1 c chicken broth
2 c sour cream
1 ts bs curry powder
2 ts orange peel, grated
2 ea young squirrels, cut into pieces

Directions:

Brush squirrel pieces with melted butter. Dredge in flour. Salt and pepper pieces. Bake on rack, turning at least one, until squirrle is tender. Cool and debone squirrel.

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Saute onion and apple in remaining butter or margarine. Add 1/4 cup of flour. Stirring until lumps are smoothed out. At chicken broth and sour cream slowly, stirring constantly. Simmer over well heat until blended. Add lemon peel, ccurry powder, deboned squirrel and heat throughly. Serve over rice.

----- Recipe Extracted from Meal-Master (tm) v6.14 -----

Title: Squirrel Brunswick Stew

Categories:

Servings: 4

2 ts bs cooking oil
3 ea young squirrels, cut into pieces
1 ea onion, chopped
1 c bread crumbs
1 cn (16 oz) whole kernal corn
1 cn (16 oz.) lima beans
2 ts salt
3 c of water.

dash pepper

Directions:

In Dutch oven, heat the oil and brown pieces of squirrel on all sides. Remove squirrel. Add onion in Dutch oven and cook 3 minutes. Return squirrel and add water, bread crumbs and vegetables, salt and pepper. Bring pot to boil, cover and simmer over low heat for about 35 minutes. Note: For older squirels, which tend to be tough, parboil them in salted water and then proceed with recipe. Enjoy-

Earl

----- Recipe Extracted from Meal-Master (tm) v6.14 -----

Title: Squirrel fried No. 2

Categories:

Servings: 4

1 ea squirrel per person, cut into pieces
3 ea peppercorns per squirrel
1 ea bay leaf per squirrel
1/4 c flour per squirrel
1/6 ts ick butter

salt

Directions:

Simmer squirrel pieces in salted water with peppercorns and bay leaves until tender. Dry pieces and dredge in flour. Fry under medium heat in butter until brown on all sides.

----- Recipe Extracted from Meal-Master (tm) v6.14 -----

Title: Squirrel Roast

Categories:

Servings: 4

3 ea young squirrels, cut up
5 ts bs cooking oil
1 c flour
1 1/2 ts salt
1 cn cream of mushroom soup
1 cn (soup can) of half and half

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dash pepper

Directions:

Put salt, pepper and flour in bag and shake well. Put squirrel pieces in bag and shake until well coated. Brown slowly on all sides in cooking oil. Put in baking dish. Add soup and half and half. Bake in oven for 1 1/2 hours.

Note: If squirrels are old and probably tough parboil in saltwater for one hour or until tender be starting recipe.

----- Recipe Extracted from Meal-Master (tm) v6.14 -----

Title: Stove Top Squirrel in Wine

Categories: Squirrel wine stove top

Servings: 4

2 ea young squirrels, cut into pieces
2 ts salt
3 ts bs butter or margarine
3 ts bs flour
1 c onions, chopped
1 ea can mushrooms
1/2 ts thyme
1 ts parsley, crushed
1 ea bay leaf
1/2 c dry red wine
2 1/2 c water

dash pepper

Directions: Melt butter or margarine in Dutch oven. Saute onions until slightly brown, add mushrooms for last two minutes. Put onions and mushrooms on side. Add flour to pot and mix until smooth. Add water, wine, thyme, parsley, bay leaf, salt and pepper.

Title: White Trash Broiled Squirrel
Keywords: Squirrel, game, whitetrash

Squirrel is one of the finest and tenderest of all wild meats. It's flavor is mild, rarely gamey. There is no need for soaking, and seldom any need for parboiling. They should be cleaned as soon as possible after shooting, but skinning may wait until they're ready to be cooked. Clean squirrels and rub with salt and pepper. Brush with fat and place on hot broiling rack. Broil 40 minutes, turning frequently and basting with drippins every 10 minutes. Serve with gravy from drippins and season with 1-2 tbsp of lemon juice.

%%
%%%%% FRIED SQUIRREL %%%%%
%%

Make sure all the hair is cleaned off the squirrel. Cut it up. If it's old and tough, put it in the pressure cooker for about 15-20 minutes. Salt and pepper it. Cover with flour and fry in a cast iron skillet on a medium fire until brown and tender. This is areal sweet meat. You can smother a squirrel just like a chicken.

Origin: Adapted from White Trash.
Shared by: Sharon Stevens, April/95.

-End Recipe Export- Chipped from the bottom of Sharon's Igloo ^^oo^^
-Begin Recipe Export- QBook version 1.00.14

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* SLMR 2.1a * Modeming forever, housework....whenever

--- Maximus 2.02

* Origin: Life in The FAT Lane, Quesnel, BC (604) 992-2781 (1:3404/155)

----- Recipe via Meal-Master (tm) v7.07

Title: Louisiana Creole Squirrel
Categories: RaceNet, Wild, Creole, Game, Squirrel
Servings: 4

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1	Cleaned squirrel(3lb)	1	ts	Browning sauce
1	ts	1	cn	Mushrooms,drained(8oz)
1	ts	1	tb	Butter or margarine,melted
1/2	ts	1	tb	Parsley,minced
1/4	c	2	tb	Green bell pepper,minced
3		2	tb	Green onions,chopped
	Garlic cloves,minced	2/3	c	White wine,dry
2	tb			
	White vinegar			

1. Dry squirrel and place in bowl.
2. Combine salt, black pepper, cayenne pepper, onion, garlic and vinegar; pour over squirrel, turning pieces to coat.
3. Cover bowl and marinade overnight in refrigerator.
4. Transfer squirrel and marinade to well-greased baking dish.
5. Bake in preheated 450°F. oven 1 hour.
6. Combine remaining ingredients and pour over squirrel.
7. Bake 30 to 45 minutes longer, until squirrel is fork-tender.

----- Recipe via Meal-Master (tm) v7.07

Title: SQUIRREL CAKE (HASEN KUCKA)

Categories: RaceNet, Wild, Penndutch, Game, Squirrel

Servings: 1

1	Squirrel	1 1/2	tb	Flour
1	*potato filling recipe			Salt & pepper
1/2	c			Broth **

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** "Use broth in which squirrel is cooked". The recipe didn't specify, but I assume that the squirrel is to be boiled. Cook the squirrel until tender, separate meat from the bones and cut into small pieces. Butter a casserole and put a layer of the potato filling in the bottom, then a layer of meat; add 1 Tbsp of sauce (made by combining the flour and water), seasoning, and continue until dish is filled. Bake at 350-F until brown (about 25 minutes). Source: Pennsylvania Dutch Cook Book - Fine Old Recipes, Culinary Arts Press, 1936.

----- Recipe via Meal-Master (tm) v7.07

Title: Squirrel Fried
Categories: RaceNet, Wild, Squirrel, Game
Servings: 6

INGREDIENTS:		Salt and pepper
1	Squirrel, cleaned cut into -pieces	1 Onion, sliced
	Cooking oil	1/4 c Flour

DIRECTIONS: If it is a young squirrel, proceed with recipe. A older tougher squirrel should be boiled in saltwater until tender. Lightly brown onions in cooking oil. Dredge squirrel pieces in flour. salt and pepper. Put in hot skillet with oil and onions and cook until brown on both sides. Remove meat from skillet and make gravy by sprinkling a tbs of flour from dredging in oil. Cook until brown. At 1 1/2 cups water, return squirrel to mixture and cook slowly until gravy thickens.

----- Recipe via Meal-Master (tm) v7.07

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Title: Squirrel Curry
Categories: RaceNet, Wild, Squirrel, Game
Servings: 6

INGREDIENTS:	
1	Stick of butter or Margarine. melted
1	Onion, chopped
1 c	Chicken broth
1 tb	Curry powder
1	Young squirrels, cut into Pieces
1/2 c	Flour
1	Tart apple, chopped
2 c	Sour cream
2 ts	Orange peel, grated

DIRECTIONS: Brush squirrel pieces with melted butter. Dredge in flour. Salt and pepper pieces. Bake on rack, turning at least one, until squirrel is tender. Cool and debone squirrel.

Saute onion and apple in remaining butter or margarine. Add 1/4 cup of flour. Stirring until lumps are smoothed out. Add chicken broth and sour cream slowly, stirring constantly. Simmer over well heat until blended. Add lemon peel, curry powder, deboned squirrel and heat thoroughly. Serve over rice.

----- Recipe via Meal-Master (tm) v7.07

Title: Squirrel Fried No. 2
Categories: RaceNet, Wild, Squirrel, Game
Servings: 6

INGREDIENTS:	
1	Squirrel, cut into pieces
3	Peppercorns per squirrel
1	Bay leaf per squirrel
	Salt
1/4 c	Flour per squirrel
3/16	Stick butter

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DIRECTIONS: Simmer squirrel pieces in salted water with peppercorns and bay leaves until tender. Dry pieces and dredge in flour. Fry under medium heat in butter until brown on all sides.

----- Recipe via Meal-Master (tm) v7.07

Title: Stuffed Squirrel, Armagh Style (Irish)

Categories: RaceNet, Wild, Squirrel, Casserole, Stuffed, Irish

Servings: 6

INGREDIENTS:	
1 Squirrel	2 oz Butter
2 oz Flour	Stock
2 c Breadcrumbs	1 lg Onion
2 lg Cooking apples	2 ts Parsley
1 ts Thyme	1 ts Sugar
1 ts Salt	1 oz Butter
1 Egg	Pepper to taste

DIRECTIONS: Wash and dry squirrel. Chop onions and fry gently in 2 oz of the butter. Peel apples and chop; add to onions and fry until soft. Mix onions, apple and butter with all other stuffing ingredients, and brown quickly in remaining butter. Place squirrel in a casserole, stuff, surround with excess stuffing, add well-seasoned stock, and cook for 1 3/4 hours, or until tender, at 350 degrees.

----- Recipe via Meal-Master (tm) v7.07

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Title: Stuffed Squirrel, Armagh Style (Irish)
Categories: Wildgame, Meats, Casserole, Stuffed
Yield: 6 servings

INGREDIENTS:

1 Squirrel
2 oz Flour
2 c Breadcrumbs
2 lg Cooking apples
1 ts Thyme
1 ts Salt
1 Egg
2 oz Butter
Stock
1 lg Onion
2 ts Parsley
1 ts Sugar
1 oz Butter
Pepper to taste

DIRECTIONS: Wash and dry squirrel. Chop onions and fry gently in 2 oz of the butter. Peel apples and chop; add to onions and fry until soft. Mix onions, apple and butter with all other stuffing ingredients, and brown quickly in remaining butter. Place squirrel in a casserole, stuff, surround with excess stuffing, add well-seasoned stock, and cook for 1 3/4 hours, or until tender, at 350 degrees.

MMMMM

MMMMM----- Recipe via Meal-Master (tm) v8.02

Title: Backwoods -- Rebelsan 100 Year Sauce
Categories: Meats, Wildgame, Sauces, Barbecue

Yield: 1 gallon

- 1/2 ga Yoshiba Gourmet Sauce
- 3 T Hot sesame seed oil
- 6 cl Garlic, minced
- 2 T Fresh ginger, diced small
- ** Optional ingredients **
- White wine, green onions,
- wasabi, peppers to taste
- (red, black, or white)

Slow cook all ingredients for 30 minutes minimum. After marinating meats, boil the left over sauce for a minimum of five minutes. Add water while boiling to keep the sauce from getting too thick. After boiling, it may be used for dipping or on rice. You can keep adding to and reusing the sauce indefinitely, hence the 100 year sauce.

Backwoods Home Magazine == Dec/Jan 1989
** Backwoods Home Recipes // Best of the First Two Years // Page 66 **
Posted by The WEE Scot == Paul MacGregor

MMMMM

yeah, now that's a good start. I'm still looking for some good marinade recipes for your enjoyment ;+} I'd like to be there when you tell your wife. hehehehe

The WEE Scot
Paul

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1 ea squirrel per person, cut into pieces
3 ea peppercorns per squirrel
1 ea bay leaf per squirrel
1/4 c flour per squirrel
1/6 stick butter

salt

Directions:

Simmer squirrel pieces in salted water with peppercorns and bay leaves until tender. Dry pieces and dredge in flour. Fry under medium heat in butter until brown on all sides.

>When I was knee-high to a grasshopper, we used to pressure cook our
>rabbit and squirrel. The meat was to moist and tender that it just fell
>off the bones. Yummmmmmy. Yes sir, that shore do bring back memories.

NEVER had anything "wild" (except for getting lucky with donated venison). Have had my hunting license for TWO years, but haven't even made it to the field yet. Maybe this year... Oh, just browsed a story in a recent gun mag about "Tom Browns Tracking and Survival School" - in the article, they use a throwing stick to gte squirrels and rabbits. Sounds like they use it like a cross between a boomerang and a throwing knife (i.e. - it spins a lot).

PM>... Dinner: Dead animals and some stuff out of the ground...

STOLE!

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If anyone is interested, I'll look up and post the directions on the "easy" way to clean a rabbit.

-mdv.

* SLMR 2.1a * "I drank WHAT!?" - Socrates

* Origin: point MUDGE bbs * 1-360-427-1123 * Shelton, WA USA (9:91/0)