

Squirrel Stew

Barrel House Crew of Jack Daniel Distillery

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Ingredients:

4 – Squirrels, cut up

Flour

Salt

Pepper

3 – Tbsp bacon grease, or cooking oil

1 – large onion, chopped

1 – cup sliced celery

4 – cups of water, or chicken broth

1 – can (28 oz) diced tomatoes

2 – cups corn

2 – cups lima beans, or cream peas

4 – medium boiling potatoes, cut into 1” chunks

Hot Pepper Sauce (optional)

Directions:

Dredge squirrel pieces in flour seasoned with salt and pepper.

Heat 3 – tbsp bacon grease (oil) in a large soup pot.

Add meat and brown on all sides.

Stir in onion and celery, cook until onion is tender: 3 – minutes.

Add water (broth) to cover meat.

Cover and simmer for 45 – minutes.

Add additional liquid during the cooking if necessary.

Remove squirrel pieces with slotted spoon and remove the meat from the bones and return meat to pot.

Stir in tomatoes, corn, lima beans and potatoes.

Cover and simmer for 30 – minutes. Season as desired.

Makes 6 – servings.

Note:

Rabbit or chicken thighs may be substituted for squirrel – or combine all three meats.