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Hungry? Try these squirrel recipes

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Squirrels in Cream Sauce

2 squirrels, cleaned and cut into serving pieces

1 medium onion, finely chopped

1/2 tsp. leaf thyme

1 4-oz. can sliced mushrooms, drained

1 c. beef bouillon

1 c. sour cream

2 tbsp. lemon juice

3 tbsp. flour

Minced parsley

Soak squirrel in salted water overnight in refrigerator. Remove squirrel pieces and rinse. Discard salted water.

Place squirrel, onion, thyme and mushrooms in a crock pot. Pour in bouillon. Cover and cook on "low" for 8 to 10 hours. Remove squirrel to a warm platter.

Combine sour cream, lemon juice and flour. Stir sour cream mixture into crock pot. Turn on high and cook until thickened. Spoon sauce over squirrel and sprinkle with parsley.

Source: Backwoodsbound.com

Brunswick Stew

2 squirrels

1 tsp. salt

2 onions, minced

1 can whole kernel corn

1/2 lb. salt pork or ham, cubed

4 potatoes, cubed

1 tsp. pepper

4 c. sliced tomatoes

2 tsp. sugar

Flour and butter

2 slices lemon

Cut squirrel into small pieces or remove bones entirely. Add the salt to 2 quarts water and bring to boil; add onion, corn, pork, potatoes, pepper and squirrel pieces. Cover tightly and simmer two hours. Add tomatoes and sugar, and simmer one hour more. Ten minutes before removing stew from stove, add butter and flour to thicken the stew. Simmer, adding salt or pepper if needed. Pour into dish and garnish with lemon. Serves four.

Source: Minnesota Department of Natural Resources

Squirrel Chowder

2 squirrels

1/2 lb. venison, cubed

1 c. celery, sliced

1 can whole kernel sweet corn

2 onions, sliced

Salt, pepper, red pepper to taste

1 can tomato juice

1 can green beans

4 potatoes, cubed

2 carrots, sliced

1 can peas

Combine meat, celery, corn, onions, salt and peppers. Cover with water. Cook until meat is almost tender and remove bones. Add tomato juice, green beans, potatoes, carrots and peas. Cook until tender (use of a slow cooker recommended). Serves four to six.

Source: Minnesota DNR

BBQ Squirrel

1 squirrel

1/2 c. barbecue sauce of your choice

6 cloves garlic, sliced

1 tsp. vegetable oil, or cook and bake spray

Aluminum foil

Clean squirrel and cut up into sections. Spray a sizable piece of aluminum foil with bake spray or spread with vegetable oil. Place squirrel pieces on foil. Spread garlic slices over squirrel pieces. Pour barbecue sauce over squirrel. Wrap foil around squirrel, enclosing into tight package. Place package on metal baking sheet in 350 degree oven for 1 1/2 hours. Serves one.

Source: Minnesota DNR

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