

[Squirrel Recipes from Family-Outdoors.com](http://Family-Outdoors.com)

Fried Squirrel and Gravy

Ingredients:

- 1 Squirrel; cut into 7 pieces
- 1 c Flour; seasoned with
- 1/2 ts Each salt and pepper
- 1/2 c Crisco; for frying
- Milk; for gravy

Directions:

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.

Squirrel Bake

Ingredients:

- 4 Squirrels
- Salt and lemon pepper
- Flour
- 1 cn Bouillon
- 1/4 c Lea & Perrins Worcestershire sauce
- 2 tb Parsley
- 2 tb Onion juice
- 1 Clove garlic
- 1 sm Bay leaf
- 1 cn Mushrooms

Directions:

Sprinkle squirrels with salt and lemon pepper and dredge in flour. Brown in roasting pan. Add remaining ingredients. Bake in 350-degree oven for 45 minutes. Reduce heat and bake slowly until fork tender. Serve with a baked potato and green vegetable of choice. Serves 4-6.

Squirrel Brunswick Stew

Ingredients:

- 10 ea Squirrels; disjointed
- 2 c Corn
- 1 lb Bacon; diced
- 5 lb Potatoes; diced
- 2 qt Tomatoes
- 3 lb Onions; diced
- 2 lb Lima beans
- 1 c Celery; diced
- 1 Salt and pepper to taste
- 1/4 c Worcestershire sauce
- 1 Flour

Directions:

Place the squirrels in a large kettle; add water to half cover. Bring to a boil. Cover and simmer until squirrels are tender. Cool.

Remove squirrels from stock and remove meat from bones.

Place squirrel meat back into stock and add next nine ingredients; cook two hours.

Thicken stew with a small amount of flour mixed with water; simmer 30 minutes longer.

Squirrel Stew

Ingredients:

- 1 Squirrel; cut into 7 pieces
- Flour
- Salt and pepper to taste
- 2 1/2 tb Butter
- 7 c Boiling water
- 1 ts Thyme
- 1 c Corn
- 3 Potatoes; cubed
- 1/4 ts Cayenne
- 3 md Onions sliced
- 2 c Canned tomatoes with juice

Directions:

Roll the squirrel pieces in flour, salt, and pepper. Brown in butter. Add squirrel and all other ingredients, (with the exception of the tomatoes), to the boiling water, cover, and simmer for 1 to 2 hours. Add the tomatoes and continue to simmer another hour.

Stewed Squirrels

Ingredients:

- 2 Squirrels
- 2 qt Boiling water
- 1/2 lb Fresh corn
- 1/4 lb Fresh lima beans
- 3 Or 4 tomatoes, chopped
- 1 1/2 ts Sugar
- 2 Or 3 potatoes, in chunks
- 1/2 Onion, sliced
- 1 Salt and pepper to taste
- 3 tb Butter

Directions:

Cut the squirrels into pieces. Put into the boiling water along with the rest of the ingredients, except the butter. cover and simmer for about 2 hours; add the butter and simmer another 15 minutes. Bring to a full boil, remove from the stove and serve. By the way, grey squirrel is even better than red squirrel and they are both better tasting when hunted in the fall. Young squirrels may be fried.