

When you are out in back country, low on stock, give the old timer's thinking a second thought. Mother earth is abundant, but you need to think different than your local grocery store.

Fried Squirrel

Clean and quarter each squirrel. Soak in cold water, salted water, with just a little vinegar in it for 30 minutes. Dry, dust with flour seasoned with salt & pepper. Fry in bacon fat until a deep brown and nearly tender, about 30 to 45 minutes. Add white wine or hard cider barely to cover. Simmer over low heat until liquid has been absorbed. Add butter to the frying pan and sauté squirrel until crisp. Serve very hot

Squirrel with Parsley

Serves 2

3 squirrels	salt & pepper
2 small onions, minced	4 tablespoons chopped dandelion greens or
1 cut cold mashed potatoes	or water cress
4 tablespoons chopped parsley	2 tablespoons butter

Cook squirrels in salted water for about 30 to 45 minutes. Remove meat from bones. Blend together meat, onions, potatoes and parsley. Season to taste with salt & pepper. Form into balls and roll in dandelion greens or water cress. Fry in hot butter.