

Cider Braised Squirrel



Ingredients

- 2 Tbsp. unsalted butter
- 1/2 medium onion, chopped
- 1 carrot, chopped
- 1 squirrel, skinned, cleaned
- 1 1/2 cups apple cider
- 1 Tbsp. Dijon mustard
- 1 sprig tarragon
- 1 bunch parsley
- 1 tsp. each kosher salt and freshly ground black pepper, divided
- 1 small shallot, finely chopped
- 1 Tbsp. extra-virgin olive oil
- 2 tsp. apple cider vinegar

Info

- **Prep:** 15
- **Cook:** 3 hours
- **Serves:** 2
- [Source](#)

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Directions

1. Heat butter in a medium heavy pot over medium-high heat. Add onion and carrot and cook, stirring occasionally, until browned, about 6 minutes. Add squirrel, cider, Dijon mustard, tarragon, 2 parsley sprigs, and 1/2 tsp. each salt and pepper. Bring to a simmer and cover pot. Braise until meat is very tender, 2 1/2-3 hours. Let squirrel cool in braising liquid.

2. Once cool, remove squirrel from liquid and cut into serving pieces (hind legs, front legs, saddle). Strain braising liquid, reserving vegetables. Bring liquid to a boil and reduce, uncovered, stirring occasionally, until sauce measures 1/2 cup.
3. Preheat the broiler. Brush squirrel pieces with some of sauce. Broil until browned and heated through, 8-10 minutes.
4. Meanwhile, pick parsley leaves. Toss with shallot, oil, vinegar, and 1/2 tsp. each salt and pepper.
5. Serve squirrel with parsley salad, reserved vegetables, and remaining sauce.

[hunting](#), [squirrel](#), [onion](#), [carrot](#), [apple cider vinegar](#), [mustard](#), [tarragon](#), [parsley](#)

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