

Garlic Squirrel Confit



Ingredients

- 3 tsp salt
- 1 tsp sugar
- 2-3 squirrels
- 1 bulb garlic, split crosswise
- 1-2 bay leaves

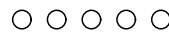
Info

- **Prep:** 24 hr
- **Cook:** 20 min
- **Serves:** 2-4
- [Source](#)

- 1 tsp black peppercorns
- Extra virgin olive oil



from 0 votes



Rate



Directions

1. Mix sugar and salt together and season the outside of the squirrels with it. Try to rub them as completely as possible with the mixture, then cover and refrigerate them overnight.
2. Preheat the oven to 275F. Rinse and pat squirrels dry, then place them in a dutch oven with all the remaining ingredients. Add just enough olive oil to cover them. This will seem like a lot of oil, but you'll want to save it and use it on everything later, so don't worry about it too much. Put the lid on the dutch oven and place it on the center rack. Cook until fork tender, or around 2 hours.
3. When the meat yields easily to the tines of a fork, remove from the oven. Take the lid off and allow them to cool for a bit.
4. Preheat broiler. Remove squirrels from the oil, place in a shallow pan and broil for 3-4 minutes until crispy on the edges. Allow them to cool enough to handle and shred meat or serve whole.
5. Reserve oil for other uses- it is wonderful for dressing roasted vegetables or for dipping bread into.

[hunting](#), [squirrel](#), [rabbit](#), [garlic](#), [simple](#)

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