

Grilled Jerk Squirrel



Ingredients

- - 2 squirrels

Marinade Ingredients

- - 4 tablespoons of vegetable oil
- - juice of 2 limes
- - 2 tablespoons of white wine vinegar
- - 4 scallions, chopped
- - 1 tablespoon of ground allspice
- - 1 serrano chili pepper, roughly chopped
- - 3 cloves of garlic
- - 1 tablespoon of fresh peeled ginger, roughly chopped
- - 2 tablespoons of brown sugar
- - 1/2 teaspoon of dried thyme
- - 1/4 teaspoon of cinnamon
- - 1 teaspoon of kosher salt

Info

- **Prep:** 4 hours
- **Cook:** 10 minutes
- **Serves:** 2
- [Source](#)

☆☆☆☆☆ from 0 votes



Rate

Directions

1. Here's how you break down a squirrel. Cut legs off at the joints. Cut the body in half just below where the ribs end. Cut off or keep the belly flaps (there are probably better words to describe it) as you wish.
2. Then with a very sharp, pointy knife- like a filet knife- carefully remove as much of the silver skin as you can to free up the muscles underneath for a more tender end product. Don't remove so much that you're throwing away good meat though.
3. Next, combine marinade ingredients in a food processor. Pulse until smooth and spoon out some sauce into a small container, like 1/4 cup, for dipping later. Pour the rest of the marinade in a zip-lock bag and add the squirrel. Massage the bag to evenly distribute marinade and refrigerate for at least 4 hours.
4. Prepare grill. Cook squirrels directly over the coals, about 5 minutes each side or until cooked through. Do not overcook- this will dry out the meat and make it tough. Cooking time will depend on the size of your critters.

[squirrel](#), [hunting](#), [lime](#), [white wine vinegar](#), [scallions](#), [chile pepper](#), [ginger](#), [brown sugar](#), [cinnamon](#)

From:

<https://wiki.blessyourhe.art/> - **cookbook**

Permanent link:

https://wiki.blessyourhe.art/doku.php?id=recipes:meat:grilled_jerk_squirrel

Last update: **2024/01/07 13:33**

