

Tempura Squirrel



Ingredients

- 2 squirrels, cleaned, cut into quarters and split saddle
- 2 tbsp duck fat

Batter:

- ¼ cup all-purpose flour
- ¾ cup corn starch
- 1 tsp baking powder
- ½ tsp salt
- ½ tsp pepper
- 1 egg, lightly beaten
- ½ cup soda water (as needed)

Sambal oelek sauce:

- 1 cup sugar
- ¾ cup white vinegar
- ½ cup water
- 2 tbsp sambal oelek or other chili sauce

Info

- **Prep:** X
- **Cook:** 30
- **Serves:** 2-3
- [Source](#)

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Rate



- 3 cloves garlic, minced

Directions

1. Preheat sous vide bath to 167F/75C. Season squirrel with a little salt and pepper and place in bag with duck fat, seal and clip to side of water bath. Cook for 12-16 hours.
2. While the squirrel is cooking, you can make the sambal oelek sauce. Combine all ingredients in a small saucepan and simmer until sugar is dissolved. Allow to cool. Keeps for weeks in the fridge.
3. At the end of the cooking time, remove squirrel from bag and drain excess liquid. Dab dry with a paper towel. Prepare batter and preheat frying oil over medium high heat.
4. Make the batter- combine dry ingredients. Add egg and slowly whisk in soda water, until batter is smooth. You may need to use more or less soda water than this recipe calls for- add a little at a time until the batter reaches the right consistency. Use immediately as the carbonation will fade. Keep chilled.
5. Working in batches, dunk the squirrel in the batter and fry until golden brown (1-2 minutes). Use a slotted spoon to move fried squirrel to paper towel lined plate. Serve while hot with tangy sambal oelek sauce.

[squirrel](#), [hunting](#), [sous vide](#), [duck fat](#), [egg](#), [soda water](#), [sugar](#), [white vinegar](#), [chili sauce](#), [sambal oelek](#), [garlic](#), [fried](#)

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