

Verjus & Sumac Squirrel



Ingredients

- 2 squirrels, whole or quartered
- 2 tbsp duck fat

Marinade:

- ½ c verjus
- 1 small onion, diced fine and pulverized with flat side of knife or food processor
- 1 tsp sumac berry, ground

Cucumber salad

- ½ english cucumber, seeded, diced
- 1 medium shallot, sliced thin
- 1 tsp sumac berry, ground
- Salt
- Extra virgin olive oil

Info

- **Prep:** XX
- **Cook:** X
- **Serves:** X
- [Source](#)

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Directions

1. Mix ingredients and marinade squirrel for 3-6 hours. Remove from marinade and shake off excess. Season with salt and pepper, place in vacuum bag with duck fat and seal. Place in sous

vide bath set at 167F for 16 hours.

Pull from water bath and remove squirrels gently, place on grill or under broiler to crisp up skin. Serve with cucumber salad, extra virgin olive oil, and an ice cold vinho verde.

[squirrel](#), [hunting](#), [duck](#), [fat](#), [verjus](#), [onion](#), [sumac berry](#), [cucumber](#), [shallot](#)

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

