

Squirrel Dirty Rice



Ingredients

- Boned meat from two squirrels
- Hearts and livers from two squirrels
- 1.5 cups of long grain and wild rice blend
- 1 yellow onion, diced
- 1 bell pepper, diced
- 1 stalk celery, chopped
- 1 clove garlic, minced
- 4 cups chicken stock
- 2 cups water
- 2 tablespoons Cajun seasoning
- 1 teaspoon ground thyme
- 2 bay leaves

Info

- **Prep:** 25
- **Cook:** 30
- **Serves:** 6
- [Source](#)

★★★★★ from 1 votes

○ ○ ○ ○ ○

Rate



Directions

1. Cook the squirrel (not the hearts and livers) in either a slow cooker for 5-7 hours, or an Instant-Pot for 25 minutes. Allow to cool and strip the meat from the bones.
2. Dice the raw hearts and livers then set them aside. Give the pepper, onion and celery a rough chop.
3. In a large heavy pot over medium-high heat, saute the pepper, onion and celery for 7-10 minutes or until the onions are soft and cooked through. Add the garlic and diced hearts and

livers. Cook another 3-5 minutes.

4. Add the rice, stock, boned-out squirrel meat, and water. Add the Cajun seasoning and thyme. Stir well. Toss in the bay leaves. Bring the mixture to a low boil, then reduce the heat and simmer, covered, for 25-30 minutes until the rice is done. Fluff with fork before serving.

[squirrel](#), [cajun](#), [southern](#), [liver](#), [rice](#), [wild rice](#), [bell pepper](#), [celery](#), [stock](#), [cajun seasoning](#)

From:

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

Permanent link:

https://wiki.blessyourhe.art/doku.php?id=recipes:sides:squirrel_dirty_rice

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

