

Game Meat

Internet Hearsay

Jackrabbit

- I have a close friend who shoots every one he can (cottontails and Jacks). He soaks them a couple of hours in 7Up in a cooler first and smokes them low and slow. Then pulls the meat mixes with his homemade BBQ sauce and makes BBQ sandwiches that are really amazing and as good as any you've ever had. Its more like BBQ pork than anything.
- I make sausage every year from Snowshoes that we run. I bone it all out then mince it with a cleaver. I mix a pound to 4oz of bacon and 2oz of pork fat back. Salt, pepper, fresh parsley, and hard parmesan Romano cheese. I then stuff in sheep casings to make a pin wheel.
- ZUNI JACKRABBIT <https://www.food.com/recipe/zuni-jackrabbit-stew-73321>

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