

Slow Cooker Squirrel and Veggies

Savannah · 30/09/2024



Prep Time

8 hrs 25 mins

Difficult

Medium

Servings

4

Description

This slowcooked squirrel recipe is a no brainer for a firsttime cooker of squirrel My husband and 2 sons were very impressed as if I had been making this dish my entire life The meat will fall off the bone

Ingredients

- - 4 large potatoes
- cut into small chunks - 1 onion
- cut into chunks - 2 cups baby carrots - 1 large green bell pepper
- cut into chunks - 2 cloves garlic - 4 cubes chicken bouillon - salt and pepper to taste - 3 squirrels - skinned
- gutted
- and cut into pieces - 6 cups water
- or as needed - 2 tablespoons flour

Instructions

1. Place potatoes
2. onion
3. carrots
4. bell pepper
5. garlic
6. chicken bouillon
7. salt
8. and pepper in a slow cooker. Lay squirrel meat on top of vegetable mixture. Pour in enough water to cover completely. Cover and cook on High for 6 hours. Stir in flour until incorporated and continue cooking for 2 more hours.