



Rattlesnake Pasta

Jacob · 30/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

6

Description

Lightly spicy pasta with rattlesnake meat and fresh vegetables in a creamy sauce

Ingredients

- - 1 pound dry fettuccine pasta - 2 tablespoons vegetable oil - $\frac{3}{4}$ cup sliced mushrooms (Optional) - $\frac{1}{2}$ cup zucchini
- cut diagonally into 1/2 inch thick slices - $\frac{1}{2}$ cup chopped yellow squash - $\frac{1}{4}$ cup sliced onions - 1 $\frac{1}{4}$ cups heavy cream - 1 jalapeno pepper
- seeded and minced - 1 tablespoon Dijon mustard - 1 tablespoon Cajun seasoning - 1 teaspoon minced garlic - $\frac{1}{2}$ cup grated Parmesan cheese - $\frac{1}{2}$ cup diced tomatoes - salt and pepper to taste - 3 tablespoons vegetable oil - 1 pound rattlesnake meat
- cut into 1/2 inch pieces - all-purpose flour for dredging

Instructions

1. Cook pasta: Fill a large pot with lightly salted water and bring to a rolling boil. Cook fettuccine in boiling water until tender yet firm to the bite
2. about 8 minutes; drain. Make sauce: Heat oil in a large skillet over medium-high heat. Cook and stir mushrooms
3. zucchini
4. squash
5. and onions in hot oil until vegetables are heated through but still firm
6. about 5 minutes. Pour in cream and cooked fettuccine; simmer for 4 minutes. Mix in jalapeño
7. mustard
8. Cajun seasoning
9. and garlic; cook for 1 minute. Stir in Parmesan cheese and tomatoes. Reduce heat to low to keep warm. Meanwhile
10. cook rattlesnake: Heat oil in a large skillet over high heat. Dredge rattlesnake meat in flour and fry in hot oil until cooked through
11. about 5 minutes. An instant-read thermometer inserted into the center of meat should read at least 165 degrees F (74 degrees C). Arrange on top of pasta to serve. Tips Make sure rattlesnake meat is thoroughly washed and free of any bones before cutting and cooking. You can substitute rattlesnake meat with grilled chicken if desired.