

Squirrel Mulligan

- 7-8 Squirrels
- 7-8 Irish potatoes
- 2-3 medium onions
- Whole kernel corn
- Lima beans
- English peas
- 2 cans of whole tomatoes
- Tabasco
- Chili powder
- Cayenne pepper
- Salt and pepper to taste

1. Cut 7-8 squirrels into quarters and cook in a crock pot in beef broth until tender and ready to debone. This is typically all day on low. Remove the squirrels, debone them, and allow the meat to cool.
2. Add 7-8 diced Irish potatoes and 2-3 medium chopped onions to the broth. Turn the crock pot to high and cook until potatoes are tender.
3. Add vegetables according to your preference – I prefer whole kernel corn, lima beans, English peas – along with 2 cans of whole tomatoes (Rotell works too), Tabasco, chili powder, cayenne pepper, black pepper, and salt to taste. Return deboned squirrel meat to the pot and simmer for 30 minutes.
4. This is even better the next day as leftovers – if any remain.

**Submitted by Dale Greene and Mattie Claire Evers Kyle;
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