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Porcupine Stew Recipe

Ingredients

- 1 Porcupine carcass [butchered]
- 1/2 c Vinegar
- 8 c Water
- 1 Beef bouillon cube
- 2 ts Salt
- 1 lg Carrot [chopped]
- 2 sm Onions [chopped]
- 1/2 Green bell pepper [chopped]
- 3 tb Flour
- 1/4 c Water
- 8 oz (1 can) Corn [drained]
- 4 c Rice [cooked]

Instructions

1. Soak the porcupine in a mixture of water (to cover) & vinegar in a large bowl for 1 hour, drain and pat dry. Then place it in a stock pot and add 4 cups of water, cook for 4-5 hours `til the meat falls off the bones, using additional water as necessary. Cool and debone.
2. Combine 4 c water, beef cube, salt and pepper to taste, carrots, onions, and green pepper in a large saucepan and cook for 15 min. Then add the meat and cook for 10 min.
3. Blend the flour and the remaining 1/4 c water and stir into the stew, add the corn and
4. simmer for 5 min. stirring constantly.
5. Serve over hot cooked rice with hot rolls or French bread and grated cheese.

Source: Paula Anne Jay, Star Lake NY from "Bill Saiff's Rod & Reel Recipes for Hookin' & Cookin'" Cookbook re-typed with permission for you by Fred Goslin in Watertown NY on CYBEREALM Bbs, home of KOOKNET at (315) 786-1120

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