

## WORST-CASE SCENARIO®

# HOW TO CLEAN AND COOK A SQUIRREL

- 1** Place the squirrel on the ground, belly up.
- 2** Pull the end of the squirrel's tail up slightly toward you.

- 3** **Cut.**  
Using a very sharp knife, make a small incision across the base of the tail, where it meets the body. Do not cut the tail completely off: The cut should be deep enough to sever the tail but should leave the skin on top of the squirrel intact.

- 4** **Split the hide.**  
Make an incision through the hide down the inside of one hind leg so it connects to the cut at the tail. Repeat for the other hind leg. You should have one continuous incision from the tip of one hind leg to the tail, then back up the other hind leg.

- 5** Place your foot on the squirrel's tail.

- 6** **Pull.**  
Pull up sharply on the squirrel's hind legs. The skin should peel off from the bottom of the squirrel to the head. Squirrels have tough skin that is difficult to remove, so it will take some time.

## **7 Remove the head and feet.**

Cut the squirrel's head off at the neck, then cut off the feet.

## **8 Field dress.**

Slice the belly from stem to stern and remove all entrails. Discard. Rinse off excess blood with clean water.

## **9 Cook.**

A smaller, younger squirrel will be tender and may be roasted, while an older squirrel will have tough meat that is better stewed, if a pot is available.

- **To Roast.** For a youngster, sharpen a green stick (sapling) and impale the squirrel from stem to stern. Lay the sapling horizontally between two upright, forked branches positioned on either side of a fire. Slowly cook the squirrel, rotating the sapling periodically for even cooking. The meat is done when it is slightly pink inside the thickest part of the thigh. Cut with your knife to check.
- **To Stew.** Cut an older squirrel into serving pieces: legs, back, and rib sections. Place the sections in a pot of boiling water. Add fuel to the fire to return the pot to a boil, then remove fuel as necessary to maintain a simmer. The squirrel is done when the meat falls off the bone easily. Remove from the heat and remove bones before eating.

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