



recipe card

2026

NAME OF DISH

Rustic Squirrel Dumplings

CATEGORY

Squirrel

PREP TIME

15-20 mins

COOK TIME

45 mins

INGREDIENTS

- 2-3 cooked squirrels. (about ½ pound)
- 1 chopped onion
- 1 ½ cup of chopped baby carrots (10-15)
- 3 Tbsp olive oil
- 6 cloves garlic*, minced
- ¼ tsp salt
- ¼ tsp black pepper
- 4 Tbsp unsalted butter
- 4 Tbsp all-purpose flour
- 12 oz evaporated milk
- 6 cups chicken broth

INGREDIENTS CONT.

- Pinch of rosemary** (optional)
- 1 tsp ea: bouillon, black pepper, paprika
- 8 Pillsbury butter biscuits, quartered

directions

- Heat olive oil in a large saucepan over medium heat.
- Add the onions, carrots, celery, rosemary*, and stir.
- Once the onions are translucent, add the garlic, salt, and pepper. Cook and stir until the garlic is fragrant.
- Add the butter. Once melted, stir in the flour. Keep stirring until the flour turns golden brown and the mixture thickens.
- Slowly pour in the evaporated milk and stir to combine. Once thickened, pour in the chicken broth. Add the squirrel, seasonings blend. Cover and simmer for 10 minutes.

notes

*If using garlic powder = 1 Tbsp
**Tbsp minced fresh rosemary
Camp Tip: Best cooked in cast iron over low, steady heat.

- Add the cut up biscuits. Cover and simmer for 10-12 minutes, or until the biscuits are fully cooked.

Original Author: Beast Kitchen