



# 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  $\frac{1}{2}$  pound)
- 1 chopped onion
- 1  $\frac{1}{2}$  cup of chopped baby carrots (10-15)
- 3 Tbsp olive oil
- 6 cloves garlic\*, minced
- $\frac{1}{4}$  tsp salt
- $\frac{1}{4}$  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*