

Armadillo

From the kitchen of Ella Ralls, Arcadia, FL via The Tampa Tribune - July 28, 1977

Instructions

Butchering

1. Cut belly skin near the shell with a sharp knife, around and behind the head and tail.
2. Use a knife to separate meat from shell on both sides, as far as can be reached.
3. Pull head from shell and at the same time cut meat away from shell. The shell and carcass should come out.
4. Use large tin snips to cut off feet and head. Leave tail on.
5. Cut through belly muscle and use snips to cut bones through breast; also use snips to cut double pelvic bones.
6. Pick up carcass by tail and either cut or remove all entrails.
7. Cut around tail and twist off tail.
8. Remove sweat glands and fat.

Cooking

1. Season with salt and pepper and rub with butter.
2. Wrap in foil and bake in oven or on grill as you would cook fresh pork.
3. Remove foil, add more butter, brown, and serve.
4. Or, add barbecue sauce instead of butter.

ARMADILLO

THE TAMPA TRIBUNE, 7/28/77.

To cut armadillo: Cut belly skin near shell with a sharp knife, around and behind head and tail. Use a knife to separate meat from shell on both sides, as far as can be reached.

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you would cook fresh pork. Remove foil and
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Estate of Ella Ralls, Arcadia, Florida