Squirrel and Biscuits

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

Ingredients

- 2 or 3 squirrels
- 1/2 cup flour
- 3 Tbsp butter
- 1 cup chopped onion
- 1 tsp salt
- 1/4 tsp pepper

For the Gravy

- 1 Tbsp flour
- 1 Tbsp butter

Biscuits

- 1 pan of your favorite biscuits (homemade or prepared)

Instructions

1. Make a pan of your favorite biscuits; bake and set aside.
2. Coat squirrels with flour and sauté in melted butter until brown.
3. Add about a quart of boiling water, onions, and salt and pepper.
4. Cover and simmer for 1 hour.
5. Split the biscuits and arrange them on top of the meat.
6. Cover and cook 15 minutes more.
7. Remove meat and biscuits onto a platter.
8. Blend 1 Tbsp flour and 1 Tbsp butter and add to the liquid, mixing well.
9. Cook until slightly thickened.
10. Pour gravy over squirrel and biscuits and serve.

SQUIRREL AND BISCUITS THE TAMPA TRIBUNE, 7/28/77

2 or 3 squirrels
½ cup flour
3 tablespoons butter
1 cup chopped onion
1 teaspoon salt
¼ teaspoon pepper

Make a pan of your favorite biscuits; bake and set aside.

Coat squirrels with flour and saute in melted butter until brown. Add about a quart of boiling water, onions, and salt & pepper. Cover and simmer for 1 hour.

Split the biscuits and arrange them on top

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of the meat. Cover and cook 15 minutes more. Remove meat and biscuits onto platter. Blend 1 tablespoon flour and 1 tablespoon butter and add to the liquid, mixing well. Cook until slightly thickened. Pour over squirrel and biscuits and serve.

-Estate of Ella Ralls

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