

## Turtle Soup (serves 8)

- 2½ qt. Beef Stock (or Pork)
- 1 Large Onion, Chopped
- 2 Carrots, Diced
- 3 Stalks of Celery, Chopped
- 2 Tablespoons of Tomato Paste
- 3 Large Tomatoes Chopped
- ½ tsp Thyme
- 1 Bay Leaf
- 2-3 Cloves
- 2 Tablespoon of Kitchen Bouquet
- 2-3 Dashes Tabasco (or to taste)
- Salt & Pepper to Taste
- ¼ Cup of Flour
- 2½ lb of Turtle Meat, Chopped
- 1 Cup of Sherry
- Lemon Juice (to taste)

SNARE ONE



**WILD GAME RECIPES**

Combine all ingredients, except flour & meat. Bring to boil, Reduce, Simmer for 1 hour. Strain Soup & add Meat, mix flour & water until smooth. Add to soup mixture, simmer until thickened. Adjust Seasoning to taste.

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## Newt Sterling's SnareOne Snapper Turtle Soup

- 4 sticks salted butter
- 1 cup all-purpose flour
- 4 lbs turtle meat, cut into ½ inch cubes

Note: Boil snapper parts until meat leaves bone. Remove skin and bones. Cube the turtle meat. Save the stock and add to beef stock called for in recipe to equal 2 and a half quarts of stock (about 80 oz)

- 2 cups minced celery
- 3 cups minced onions (about 3 medium onions)
- 1 large or 2 small cloves garlic, minced
- 4 bay leaves
- 2 teaspoons oregano
- 1 teaspoon thyme
- 1 teaspoon freshly ground black pepper
- 2 28oz cans tomato puree
- 2 28oz cans beef stock (or same amount of homemade beef stock)

Note: If you are making your own beef stock and turtle bones are available, add them to the beef bones while making stock.

- Salt and freshly ground black pepper to taste (as needed)
- 8 hard-boiled eggs, finely chopped
- 1 oz dry sherry

Melt 2 sticks butter in a heavy saucepan. Add the flour and cook, stirring frequently, over medium heat until the roux is light brown. Set aside

In a 5 quart saucepan, melt the remaining butter and add the turtle meat. Cook over high heat until the meat is browned. Add celery, onions, garlic and seasonings. Cook until the vegetables are transparent.

Add tomato puree, lower heat and simmer for 10 minutes. Add the stock and simmer for 20 minutes. Add the roux and cook over low heat, stirring frequently, until the soup is smooth and thickened. Correct seasoning with salt and pepper to taste.

Add eggs.

Remove from heat and serve. At the table, add 1 teaspoon sherry to each soup bowl.

## Poosum and Sweet Taters

1 young opossum  
2 red delicious apples  
3 medium sweet potato  
1 dash garlic powder  
1 1/2 teaspoons salt  
1 1/2 teaspoons pepper  
1/4 cup white sugar  
1 (9x13 inch) pan

SINARE ONE



**WILD GAME RECIPES**

Skin, wash, and clean opossum. Take as much fat off as possible. Cut into pieces; place in pan.

Cut apples in quarters. Place apples around opossum.  
Sprinkle salt, garlic powder, and pepper on opossum.

Bake at 350 degrees for 1 1/2 hours (keep grease drained off while baking).

Remove from oven. Peel, slice, and add sweet potatoes.

Bake at 350 degrees for 1 1/2 hours or until well done or golden brown.

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## Crock Pot Apple Butter

12 cups apple sauce  
6 cups sugar  
1/2 cup red hot candies  
1/4 cup vinegar  
2 tablespoons of cinnamon  
1/2 teaspoon of all spice

Mix all ingredients cook in a crock pot stirring often remove the lid of crockpot part of the time cook until thick this should take about 24 hours when done it can be split up and frozen