

Bar-B-Q'd Raccoon

- ~ 4 - 6 lb. raccoon, cut into serving pieces*
- ~ 1 cup red wine*
- ~ 2 onions, sliced*
- ~ 3 bay leaves*
- ~ 1 tbsp salt*
- ~ 1 tsp pepper*
- ~ 3 cloves garlic, sliced*
- ~ 2 cups of your favorite barbecue sauce*
- ~ 1 tbsp paprika*

Place the raccoon pieces in a large pan. Add the wine, onions, bay leaves, salt, pepper and garlic. Add enough water to cover the meat.

Bring to a boil. Cover and simmer for 1 hour.

After 1 hour, remove the meat and drain. Place the raccoon in a greased baking dish. Mix the barbecue sauce and paprika together and pour over the meat.

Cook at 325 degrees for 50 - 60 minutes.

Serve and Enjoy!