

Mississippe Coon Stew

Submitted by He Coon Swafford, SGM US Army, retired.

- ~ 1 skinned, deboned, defatted raccoon, cubed*
- ~ 1 large Vidalia onion, diced*
- ~ 3 cloves garlic, crushed*
- ~ 3 medium turnips, diced*
- ~ 2 lbs small whole potatoes*
- ~ 3 stalks celery, diced*
- ~ 1 tsp cayenne pepper*
- ~ 1 tsp salt*
- ~ 1 tsp Old Bay seasoning*
- ~ 1 cup sour cream*
- ~ 4 cups water or enough to cover*

Add all of the ingredients to a large cast iron pot. Stir together.

Bring to a boil. Cover and simmer 1 1/2 - 2 hours stirring occasionally.

Add more water if necessary.

Serve with a side salad, corn pone or cat head biscuits, vegetable of choice and iced tea.

Enjoy.