

# **Chicken Fried Squirrel**

*A Possum Lounge favorite*

- ~ quartered and cleaned squirrels, 1 per person*
- ~ buttermilk*
- ~ OldBay seasoning*
- ~ flour*
- ~ salt & pepper*
- ~ shortening*

*Soak your meat for at least an hour in buttermilk.*

*Combine the flour & OldBay until you can see the flour turn light pink.  
Sprinkle in some salt and pepper to taste.*

*Heat up your shortening to 375 degrees in a iron skillet or deep fryer deep enough to cover the meat.*

*Roll or shake your meat in the flour mix and fry until the coating is golden brown.*

*Take it out and place it on a rack to drain. Place it in your oven for about 1/2 hour at 275 degrees.*

*Serve and Enjoy!*