

POSSUM SKILLET CASSEROLE

Serving Size : 6

Categories : Casseroles-Main dish

Amount	Measure	Ingredient -- Preparation Method
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2		Baking potatoes, cut into -1/8" slices
12	oz	Possum, cubed
1	cup	Thinly sliced carrots
1	cup	Thinly sliced onions
1/2	cup	Thinly sliced celery
2		Garlic cloves, minced
2	tlb	Flour
1	tsp	Coarsely ground pepper
3/4	tsp	Dried whole thyme
1	can	No-salt-added green beans, -drained (16 oz)
1	can	No-salt-added whole -tomatoes, drained and -chopped (16 oz)
1	can	No-salt-added vegetable -juice cocktail (5 1/2 oz) Butter-flavor vegetable -cooking spray

Cook potatoes in boiling water 3 minutes or until crisp-tender.

Drain.

In skillet, cook possum until browned; remove from skillet. Add carrots to skillet and saute 4-5 minutes, stirring frequently.

Add onion, celery, and garlic; saute until vegetables are tender.

Combine flour, pepper, and thyme. Stir flour mixture into vegetable mixture; cook 1 minute, stirring constantly. Add SPAM, green beans, tomato, and vegetable juice cocktail. Bring to a boil. Reduce heat and simmer 5 minutes, stirring occasionally. Remove skillet from heat; arrange potato slices over SPAM mixture to cover completely. Spray potato slices with vegetable cooking spray. Broil 6" from heat source 10 minutes or until golden.