

Country-Style Groundhog

1 groundhog

1/2 c. flour

1/4 tsp. salt

1/4 tsp. pepper

1/4 tsp. soda

1/4 c. cooking oil

1/2 tsp. sugar

NOTE: Clean and skin as soon as possible. Remove all sent glands. Cut off head, feet and tail. Cure in cool place by suspending from hook approximately 4 days. When ready to cook, lard according to recipe.

Dress groundhog as for rabbit, removing the small sacs in the back and under the forearm. Soak groundhog overnight in salted water to remove wild flavor. Combine flour, salt, pepper and soda; rub into groundhog pieces. Brown groundhog in hot oil in skillet; sprinkle with sugar. Reduce heat; add 1/2 cup water. Cover; simmer for about 30 minutes or until tender. Remove cover; cook for 10 minutes longer.