

Mid Day Meal (this is what they said it was called)

Ingredients

- 4-6 gutted marsh rabbit meats
- 1-2 lbs of onions from the yard
- Allium (sp) wiinoonzhuv
- chicken broth to cover meats
- any fruit or flavor to cover gamey flavor

Directions

Mid-day meal in season (any month without an /r/ in English).
Know your source- it must be a salt marsh muskrat, not a fresh water stream.

Get gutted Marsh Rabbit (muskrat)
Grandfather was a hunting guide and used to tell the Doctors from Philadelphia that it was Jackalope.

(Gutted Marsh Rabbit – our family is located in miles of marsh lands along the Delaware Bay. Some areas still permit trapping. As a child we trapped and gathered with our Grandfather and Uncles. We had crab cages we checked as we checked the traps.)

Steps:

Soak in salt water overnight with two onions and local onions in it.
Parboil 4-6 muskrat meats (blanching) for about 30 minutes
Drain and rinse.
Cover with chicken broth (to cover the meats) adding any flavor (apple, orange, lemon, garlic—any flavor you like—but most people use rosemary)
Bake
Put it in the oven at about 375 for a couple of hours—brown if you want it
The time depends on how crispy you want it.
Serve hot with succotash (local lima beans and white sweet corn) and local cranberry (from the local cranberry bog at Tuckahoe)