

Baked Western Diamondback Rattlesnake

Cream Sauce

~ 1 tbs butter

~ 1 tbs flour

~ 1/4 tsp salt

~ 1/8 tsp black pepper

~ 1 cup half & half or whole milk

Melt the butter in a medium size non-stick skillet over low heat. Add the flour, salt and pepper. Cook until combined.

Add cream and increase heat to medium and stir until bubbly. Remove from heat.

Entree

~ 1 24" to 30" skinned & cleaned western diamondback rattlesnake

~ 1 cream sauce

~ 4 oz. fresh mushrooms, sliced

~ 1 lime thinly sliced

~ 1 tsp white pepper

~ 1 tsp dried basil

~ 1 tsp rosemary

Cut snake into 3" pieces. Place snake in a casserole dish and top with the cream sauce. Top with remaining ingredients.

Cover and bake at 300 degrees for 1 hour or until tender.

Serves 2 - 3.

Enjoy!