

Southern Squirrel Stew

2 - 3 squirrels

~ salt

~ pepper

~ Adolph's meat tenderizer

~ oil

~ 1 bag frozen mixed vegetables

~ 1 - 18 oz jar Heinz chicken gravy

~ 1 - 2 cans Pillsbury buttermilk biscuits

Heat the oil in a large skillet.

Rub the squirrel with the Adolph's. Season to taste with the salt and pepper.

Add to the skillet and cook on high until browned on all sides. Flip as needed.

Remove the meat and place in a crock pot. Add 1 inch of water and cook on high 3 - 4 hours or until meat starts to fall off the bone.

Remove the meat and allow to cool. Save the water/broth if you want thinner gravy.

Remove the meat from the bones and return to crock pot.

Add the veggies, gravy and broth if desired. Stir together.

Cook on high 1 1/2 hours or until hot.

Serve over buttermilk biscuits.

Enjoy.