

MADAME DUBY'S ROAST MUSHRAT (adapted from Old French Town
Cookery by Dennis Au & Patricia Vincent, Monroe County
Historical Society, 1979)

Ingredients:

Muskrats
salt water
vinegar
onion
salt
pepper
celery

Procedure:

Before cooking remove musk glands & fat from muskrat.
Soak muskrat in salt water & 2 Tbsp vinegar for 2 hours.
Drain, add cold fresh water, onion, salt, pepper, & celery.
Boil till scum rises and forms.
Drain & rinse with cold water.
Boil again till tender or meat on backs splits.
Fry in butter with onions and/or bacon, or Roast for $\frac{1}{2}$ to 4
hours or more in creamed corn.

Note: Musk glands are found by slitting open back thighs
and digging under armpits & shoulder blades. For roasting,
top creamed corn with sticks of butter & strips of bacon.
For frying, some add bacon, garlic, paprika, Cajun spice,
or steak sauce. Serve with mashed or boiled potatoes and
sweetened carrots or coleslaw.