

Stuffed Nutria Hindquarters

STUFFING FOR NUTRIA:

3 tablespoons butter
1 pound nutria meat, ground
4 cups chopped onion
1 cup green bell pepper
1 cup red bell pepper
1/4 teaspoon red pepper
2 teaspoons salt
1 teaspoon Enola's Secret Seasoning or (Creole Seasoning)
1 cup stock or water
1-10 3/4 ounce can cream of mushroom soup
2 cups fresh La. Crawfish, peeled, deveined and chopped
13 slices of bread (stale)

Preheat oven to 350 degrees.

Put bread in food processor press pulse button several times. Bread crumbs must be course; set aside.

In a 5-quart pot on high heat melt butter. Add meat, onion and both bell peppers; cook and stir 10 minutes. Add red pepper, salt and seasoning; cook 5 minutes. Add stock and cook, stirring occasionally, for 10 minutes. Reduce heat to medium. Add cream of mushroom; cook for 7 minutes. Add crawfish, then reduce heat to medium and cook 5 minutes. Remove from heat, add bread crumbs, stir until mixture is moist but holds together.

PREPARATION OF HINDQUARTERS:

15 nutria hindquarters
5 tablespoons Enola's Secret Seasoning

Remove the large leg bone, then pound out legs, and sprinkle seasoning evenly on both sides. Lay leg flat, stuff inside, roll and tie with cooking string. Place stuffed legs in oiled baking pan. Bake at 350 degrees, covered, for 1 hour or until tender. Uncover, then cook an additional 10 minutes or until brown.

Makes 15 Servings