

NuPosCoon™

The venture to Louisiana proved a success especially after Princess Michelle of Rubydeaux, LA share her recipe for NuPosCoon™ with The Reverend Tony™. Many of you have heard of a Turducken, which is a turkey stuffed with a duck and a turkey. Well a NuPosCoon™ uses the same technique except with a Nutria stuffed with possum and coon. You start with a 30 lb Nutria, a 20 lb possum and a 10 lb racoon, Skin, bone and detail each Place the Nutria, breast up on a clean or so surface, and top with the possum and then the coon meat. Season with salt, pepper and 17 cloves of garlic you can add more later.

Reform the meat into the shape of Dick "Biggus" Cheney and then slow roast over hickory charcoal for 1 hour per pound or about 60 hours. You will need to add more charcoal. Princess Michelle finishes her NuPosCoon™ with a sail varmint gravy which she strains but I like the giblet thingys. Enjoy.