

Roast Opossum

From the kitchen of Ella Ralls, Arcadia, FL via The Tampa Tribune - July 28, 1977

Ingredients

Opossum

- 1 whole opossum
- 1 cup salt (for soaking)
- Water (hot, cold, and boiling, for cleaning and soaking)
- 2 Tbsp water (for roasting)

Stuffing

- 1 large onion, browned in fat
- Opossum liver, chopped
- 2 cups bread crumbs
- Salt, to taste
- Red pepper, to taste
- Dash Worcestershire sauce
- 1 hard-cooked egg, chopped
- Water, to moisten

Instructions

Opossum Preparation

1. Skin the opossum and remove the entrails, head, and tail.
2. Wash with hot water.
3. Cover with cold water; add 1 cup salt and allow to stand overnight.
4. Drain and wash with boiling water.

Stuffing

1. Brown 1 large onion in fat.
2. Add chopped liver and cook until tender.
3. Add 2 cups bread crumbs, salt, red pepper, a dash of Worcestershire sauce, and 1 chopped hard-cooked egg.
4. Add water to moisten and mix well.

Assembly and Roasting

1. Fill the opossum cavity with stuffing and skewer closed as you would a turkey.
2. Place in a roaster with 2 Tbsp water.
3. Bake in a 350°F oven for 1 1/2 hours until tender and brown, basting often.

ROAST OPPOSSUM

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Skin, remove entrails, head and tail. Wash with hot water. Cover with cold water; add one cup salt and allow to stand overnight. Drain & wash with boiling water. Add stuffing & skewer as turkey. Put in roaster with 2 Tb. water & bake in 350 degree oven for 1½ hours until tender and brown. Baste often.

STUFFING: Brown 1 large onion in fat. Add chopped liver and cook until tender. Add 2 c. bread crumbs, salt, red pepper, dash Worcestershire sauce, 1 chopped hard-cooked egg, salt and water to moisten.

Estate of Ella Ralls, Arcadia, Florida

