

NuPosCoon™

Many thanks to Lady M of Rubydeaux, LA for sharing her recipe for NuPosCoon™. You may have heard of a [Turducken™](#), which is a turkey stuffed with duck then chicken. Lady M uses the same technique except with a nutria stuffed with possum then raccoon.

INGREDIENTS

one medium nutria about 30 pounds
one medium possum about 20 pounds
one medium raccoon about 10 pounds
17 cloves of garlic
salt and pepper to taste

PREPARATION

Skin, bone and detail each meat but leave the tail on the nutria to facilitate handling and turn in for the [\\$5.00 bounty](#) after serving.

Place the nutria, breast up on a semi-clean surface and top with the possum and raccoon meat, seasoning each layer with salt and pepper and 17 cloves of garlic as you cannot add more after the meats are reformed.

Reform the meats into the shape of a politician or national monument, then slow roast for one hour per pound which is about 60 hours or until the eyes pop out whichever occurs first.

IMPORTANT SAFETY TIP - Absolutely do not fail to place a drip pan under the NuPosCoon™ when roasting to catch the drippings which you can use to make the giblet gravy.

TASTY TIP - Serve NuPosCoon™ with sail-varmint giblet gravy

Enjoy say The Reverend Tony™.