

You will not believe how great you can cook wild game.

EPISODE 128

AMERICAN LEGION POST 196 CHARITY BAKED COON DINER



INGREDIENTS

2 Raccoons
Shake Peppercorns
Juniper Berries
Diced Onion
Ground Thyme
Poultry Seasoning
Ground Sage
Fine Parsley
Bay Leaves
Apple Slices
Chopped Garlic
Carrots
Celery
1Can Beer

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At the end of January the Delafield WI, American Legion Post 196 hosted their 92 annual befit dinner of Baked Coon. Returning attendees is the norm, with some people attending for more than 30 years and many attending for 5 years or more. It must taste great to get that kind of returning patrons. The children's parks in the area benefit from the funds raised by the many volunteer cooks and wait staff.

Atta boy Post 196.

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P.S. Never heat game meat in a microwave.

Enjoy