

# Snake Recipe

## Ingredients:

1 lb. skinned snake, cut in 1-inch pieces

1 cup sherry

1 tsp. black pepper

1 tsp. Season-All

1 cup lemon juice

1 cup Italian salad dressing

flour



## Directions:

Marinate pieces of snake in the mixture of sherry, pepper and Season-All, lemon juice, and Italian salad dressing for 2 hours.

Drain and dredge with flour.

Fry pieces for about 15 minutes, turning often until brown.

Drain and serve hot.

from

[http://www.mesc.usgs.gov/resources/education/bts/resources/recipes/fried\\_snake.asp](http://www.mesc.usgs.gov/resources/education/bts/resources/recipes/fried_snake.asp)