

Pickled Beaver Tail...



and
other favorite recipes

Lincoln County Chapter of
ABATE of Oregon

Continued: Sweet Pickled Beaver

then place it in a clean pot. Add water just to cover. Sprinkle mixed pickling spice on top, bring to a boil, reduce heat and simmer 20 minutes. Drain and rinse Beaver, pat dry and place in roaster. Mix mustard, spices, sugar, wine and fruit juices and spread over Beaver. Cover and roast at 325 degrees until tender, basting frequently.

Myrtle Chancellor (Brenda's Mom)
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Pickled Beaver Tail

Put a long stick or long tongued fork through a beaver tail and hold tail over an open flame until the skin pops & peels off. Boil the tail in water. Drain water then boil again in fresh water until tender. Then cut tail into bite size pieces. Place in jars of pure white vinegar and seal jars.

Myrtle Chancellor (Brenda's Mom)
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Beaver Tail Beans

Blister tail over fire until skin loosens or dip in boiling water for a couple of minutes. Pull skin off. Cut up and boil with a pot of beans. Add salt and pepper to taste. Some chopped onions adds to the flavor. Beaver tail is also good roasted over a campfire or in the oven.

Myrtle Chancellor (Brenda's Mom)
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Special Chex mix

1 C Rice Chex
1 C Wheat Chex
1 C Corn Chex

1 C Cheerios
1 pkg small pretzels
sticks, broken

Mix together with:

1/4 to 1/2 C melted butter
2 Tbsp Worcestershire Sauce

1/2 tsp garlic powder
1/2 tsp onion powder

Toast on cookie sheet for 10 minutes at 350 degrees.

Wylene Hendryx

Sweet Pickled Beaver

2 Beaver (skinned & cleaned)
1/2 tsp cloves
1 Tbsp salt
1 tsp dry mustard
1 C pineapple juice
juice & rind of 1 lemon grated
pickling spice

1 tsp cinnamon
1/2 C vinegar
2 tsp soda
1/2 C brown sugar
1/2 C dry white wine
or apple juice

Wash Beaver thoroughly with salt water, then let soak overnight in enough cold water to cover, adding 1/2 C vinegar and 1 Tbsp salt to the water. The next day, remove the Beaver from the brine, wash and cover with a solution of 2 qts water & 2 tsp soda. Bring to a boil, reduce heat and simmer 10 minutes. Drain and rinse the Beaver

Lincoln County Chapter, A.B.A.T.E. of Oregon is an organization concerned about motorcycle riders rights, rider education, motorcycle awareness and continued community service. Everyone is welcome as our members come from a wide spectrum of the community.

This is our first effort at compiling a selection of recipes from members, friends and relatives.

We hope you enjoy the finished results. The funds will be used to support our many activities.

A big thank you to Pat Green for undertaking the typing, editing and formatting of the recipes. Your efforts are appreciated.

And a special thank you to all who shared your recipes with us.