



## Oriental Groundhog

Recipe Courtesy Hunters Information Service

- 1 Groundhog (young ones about 4 pounds on the hoof are the best “eaters”)
- 2 Quarts water
- 1/4 Cup Salt
- 1/2 Cup soy sauce
- 2 Whole garlic cloves
- 1 Whole Naga Jolokia pepper
- 1/4 Onion
- 2 Tablespoon mild chili powder
- 1/4 Bunch parsley
- 4 Beef bouillon cubes
- 1/4 Teaspoon freshly-ground white pepper
- 1 Cup beef or chicken broth
- 1 Teriyaki glaze

Preheat oven to 325 degrees. Cut meat into serving pieces and soak in 1 quart water and salt for 3 hours. Transfer meat to 1 quart clear water and soak 4 hours. Drain and dry meat. Place meat in a baking pan with beef broth, soy sauce, garlic cloves, Naga Jolokia pepper, onion, mild chili powder, parsley, bouillon cubes and white pepper. Cover and bake at 350 degrees for 1 to 1 1/2 hours. Baste frequently. Brush with teriyaki glaze while cooking.