

William & Greg Family Recipes

Jellied Snake

Stephen Francis Free

- 1 Medium Fatty Snake
- 2 C. Vinegar
- Mint (Handful)
- 2 Finger Salt

Cut off the head and skin the snake, and remove the innards. Cut into one inch pieces, wash in cold water. Mix vinegar, mint and salt in pot, put in pieces of snake, add cold water. Let stand overnight. Slowly heat for 35 minutes until it simmers. Let cool. Ready to eat when the jelly sets.

