

ENOLA'S SMOTHERED NUTRIA

Makes 4 Servings

2 tablespoons vegetable oil
1-3 pound nutria, cut in serving pieces
2 tablespoons Enola's Secret Seasoning + 2 teaspoons
2 cups finely chopped onion
1 cup finely chopped green bell pepper
1 tablespoon flour
1 teaspoon salt (opt.)
3 3/4 cups chicken stock or broth

In a heavy 5-quart pot on high heat, add oil, heat until very hot. Sprinkle seasoning on meat; stir well. Add meat to pot, brown on all sides. Cook and stir 10 minutes. Add onion, bell pepper and flour, cook and stir 10 minutes. Add salt and chicken stock to pot cook and stir occasionally, (about 15 minutes) scraping the bottom of pot to remove all the goodness. Serve over hot cooked rice, pasta or cream potatoes.