



## Steamed Beaver

It's hard to imagine nowadays, but beavers used to be considered a delicacy on fast days. Christians were not allowed to eat meat on fast days, so the church declared the beaver a fish because of its flat tail! And there were no restrictions on eating fish while fasting. As the Jesuit priest Pierre de Charlevoix noted in a report in 1754: "Regarding its tail, it is wholly a fish, and it was declared such by the Medical Faculty in Paris. Pursuant to this finding, the Theological Faculty decided that its flesh may be eaten on fast days."

Since 1977, beaver hunting has been a punishable offense in Germany. The steamed beaver recipe can be found in Marie Schandri's "Regensburger Kochbuch" (Regensburg Cookbook), published in 1911, and is not recommended for home cooking!



### Instructions:

"Cut up a beaver in small pieces, put lard into a casserole, add finely chopped onions and lemon peel, place the meat on top, and steam it until soft, frequently adding vinegar and pea soup. Before it is done, add a little flour, finely cut anchovies, and a glass of wine. Let the broth reduce briefly.

"The beaver tail is best when cooked in vinegar and water until soft. Brown with butter and bread crumbs on the rack and place on top of the beaver.

If you can leave out the anchovies and wine, add finely cut pickled cucumbers to the broth."

