

FOUR FAVORITE SNAKE RECIPES

DIVISION OF AQUATIC & WILDLIFE RESOURCES

RECIPES COURTESY OF: HARRY T KAMI
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FRIED SNAKE

1 pound of skinned Snake cut in 1 inch pieces
1 cup Sherry
1/2 Teaspoon Black Pepper
1/2 Teaspoon Season-All
1/4 Cup Lemon Juice
1/2 Cup Italian Salad Dressing
Flour

Marinate pieces of snake in the mixture of sherry, pepper, season-all, lemon juice and Italian dressing for 2 hours. Drain and dredged with flour. Fry pieces for about 15 minutes turning often until brown. Drain and serve hot.

SNAKE GUAM STYLE (COCONUT MILK)

1 pound of skinned Snake cut in 1 inch pieces
Coconut Milk from 2 grated coconuts
Salt to taste
3 Cloves Tumeric (grated)
1 Whole Onion sliced thin

Cook snake in 1 cup water for about 30 minutes or until tender. Add mixture of coconut milk, salt, tumeric and onion and cook on low heat for 5 minutes. (Do not boil coconut milk mixture). Serve hot.

SNAKE ADOBO

1 Pound skinned Snake cut in 1 inch pieces
1 Tablespoon Vinegar or Lemon Juice
1/2 Teaspoon Sugar
1/2 Cup Soy Sauce
1/4 Teaspoon Black Pepper or to Taste
2 Cloves Garlic

Boil snake pieces for 30 minutes. Drain snake pieces and brown in pan. Add mixture of vinegar, sugar, garlic, soy sauce and pepper. Cook for 30 minutes.

SNAKE (SWEET & SOUR)

1 Pound Skinned Snake cut into 1 inch pieces
1 Can Beer
2 Tablespoon Vinegar or Lemon Juice
1/2 Cup Sugar
3 Tablespoon Soy Sauce
1/2 Cup Wine
3 Cloves Garlic Crushed
6-7 Slices Fresh Ginger
Cornstarch Mixture for Thickening
Hot Chili Pepper Optional

Boil snake in beer for 30 minutes. Drain. Cook in above mixture for 30 minutes, low flame. Add cornstarch mixture to thicken.