

# How to Field Dress Squirrels



## Step 1: Prep For Field Dressing Squirrel

Begin by laying the squirrel on the work surface, belly down. Lift the tail with your non-cutting hand and with a sharp knife, make horizontal cut through the skin that extends on to the rump on both sides.



## Step 2: Break Tailbone

Pick up the squirrel in both hands and break the tailbone, but be careful to not tear or cut the skin above the tail.



## Step 3: Begin Skinning

Using the knife, begin to skin up the squirrel's back creating a flap of skin about two inches wide still connected to the tail.



## Step 4: Loosen Hide

Make a small cut under the skin down the top of each back leg to begin to loosen that hide as well.



## Step 5: Continue Skinning

Continue to skin that flap up the back to about two and a half or three inches from the first vertical cut. Pinch and lift up the skin at the point you located on the breastbone.



## Step 6: Use Your Muscle

Now comes the part that takes a little bit of muscle. Lay the squirrel on the ground on its back, and put the heel of your boot on that flap of skin below the tail. The base of the tailbone will catch on the inside of your heel.

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## Step 7: Pull Skin Off Front Legs

Get a firm grasp on those hind legs and pull slowly straight up! Keep pulling until the skin comes off around the front legs and right off the head.



## Step 8: Pull Skin Off Hind Legs

Grab the squirrel around the body behind the front legs with your weakhand, and with your strong hand grasp the skin beneath each rear leg and pull it toward you and off the hind legs



## Step 9: Cut Off Head & Remove Feet

Next cut off the head if it is still attached, and then you can quickly remove the feet if you have a game shears with you.



## Step 10: Gut Squirrel

To gut the squirrel, pinch the meat at the underbelly and make small slit with the knife to open the underbelly.



## Step 11: Cut Through Chest

Use your fingers to make the opening larger. Then with your knife blade turned up and being careful not to cut any entrails, cut the squirrel open all the way up through its chest.



## Step 12: Pull Entrails Out

Get two fingers in front of the membrane in the chest cavity and pull the entrails all the way back and out the rear of the squirrel in one motion.

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## Step 13: Rinse

If you have water available rinse the cleaned squirrel inside and out.



## Step 14: Put On Ice

Put it in a plastic bag and get it on ice as quickly as possible.