

Eating Snake Meat – The Dos and Don'ts

When you're starving in the wild, snake meat can mean the difference between life and death. But get it wrong, and it might just kill you faster than starvation.

This isn't some bushcraft fantasy where you casually skewer a rattlesnake like a kebab. Real survival means knowing exactly which snakes to eat, how to kill them safely, and how to avoid turning your last-ditch meal into a death sentence.

Why Eat Snake? The Survivalist's Cold, Hard Math

When hunger hits hard, snake meat becomes more than food—it's survival math. While it won't win any culinary awards, it's one of nature's most efficient protein sources when you're desperate. Here's the breakdown:

A six-foot rattlesnake packs 500-800 clean calories—about equal to a squirrel but easier to catch. The prep time beats mammals hands-down; with practice, you can go from wrangling to eating in under 20 minutes. No tedious skinning, no heavy butchering—just fast calories.

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RUN OUT OF FRESH
MEAT WHEN SHTF**

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Snakes thrive where other game vanishes. Desert? Rattlers. Swamps? Moccasins. Mountains? Gopher snakes. They're everywhere when you're starving.

But here's the kicker: Get the wrong snake, and your last meal becomes your last mistake. Some species carry venom that stays deadly even after death. Others crawl with parasites waiting to invade your gut.

In survival, snake meat isn't about preference—it's about pragmatism. When the choice is snake or starvation, you'd better know which snakes won't kill you first.

Know Your Snakes: The Survivalist's Edible Checklist

Not all slithering meat is created equal. In a survival situation, misidentifying your snake could turn your meal into a death sentence. Here's a quick guide to what's safe and what will kill you:

The Green Light List

Rattlesnakes top the menu – venomous when alive, but perfectly edible if you remove the head correctly.

Garter snakes are your safest bet – plentiful, harmless, and found nearly everywhere.

Water snakes offer decent meat if you can handle their nasty temper.

For maximum calories, target bullsnares – these non-venomous giants can stretch over 6 feet.

The Deadly Do-Not-Touch Trio

Coral snakes pack neurotoxins that remain potent even in a

dead specimen.

Cottonmouths combine deadly venom with parasite-infested flesh.

Sea snakes? Their venom makes cobras look harmless – one bite-sized portion could shut down your nervous system.

The Golden Rule

If you can't positively ID it within three seconds, walk away. In survival situations, uncertainty kills faster than hunger. Your best snake meal is the one you can identify with your eyes closed – because if you're starving that badly, you might actually be seeing spots anyway.

Snake Identification Guide for Survival Situations

When your life depends on finding food, knowing which snakes are safe to eat is critical. Here's your complete field guide to identifying edible and dangerous snakes in U.S. wilderness areas.

Safe-to-Eat Snakes

1. Rattlesnakes – Edible if properly prepared

Identification:

- Distinctive rattle at tail (juveniles may have just one segment)
- Triangular head wider than neck
- Vertical, cat-like pupils
- Diamond or hexagonal scale patterns
- Heat-sensing pits between eyes and nostrils

2. Garter Snakes – The safest option

Identification:

- Three longitudinal stripes (usually yellow/green on a dark background)
- Round pupils
- Slender body (2-3 feet)
- Often near water or in grassy areas

3. Water Snakes – Aggressive but edible

Identification:

- Thick-bodied with dark crossbands
- Round pupils (a key difference from cottonmouths)
- They lack white mouth lining
- Found near freshwater

4. Bullsnares/Gopher Snakes – Meatiest option

Identification:

- Large (4-6 feet) with blotchy pattern
- Round pupils
- Pointed tail (no rattle)
- Loud hissing defense mechanism
- Deadly Snakes to Avoid

Snakes to Avoid

1. Coral Snakes – Extremely dangerous

Identification:

- “Red touches yellow” band pattern
- Small, slender body (1-2 feet)
- Black nose
- Found in southern states

2. Cottonmouths – Venomous and parasite-ridden

Identification:

- Thick, dark body with crossbands
- White mouth lining (when threatened)
- Vertical pupils
- Heat-sensing pits

3. Sea Snakes – Most venomous

Identification:

- Paddle-shaped tail
- Bright banded colors
- Found in warm coastal waters

Survival Identification Tips

When identifying snakes for survival meals, your first clues come from their eyes – round pupils typically indicate safer species, while vertical, cat-like pupils often signal danger. The head shape tells a similar story: narrow heads generally mean edible snakes, while those distinctive triangular heads mark venomous varieties.

Listen carefully too – that ominous rattling sound is nature's clearest warning system, while snakes swimming in water demand extra scrutiny before approach. Color patterns reveal their own truths – longitudinal stripes frequently denote safer species, while those vibrant, banded colors usually scream "stay away."

Remember: In survival situations, these visual cues become your lifeline, transforming random encounters into calculated decisions about your next meal. When starving, your eyes must be sharper than your hunger. Misidentification can be fatal. Study these markers now so you'll know them when it matters most.

How to Kill a Snake Without Getting Killed First

Let's be clear: killing a snake for food is not like hunting rabbits or trapping fish. One wrong move, and you could be the one bleeding out in the dirt. The key is control—absolute, uncompromising control—from the moment you spot the snake until the meat is safely cooking over your fire.

First, never rush. A startled snake is a deadly snake. Freeze the instant you see one, then assess your approach. If it hasn't noticed you, you've got the advantage. If it's coiled, head raised, or rattling (in the case of rattlesnakes), back off—it's already in strike mode. Wait for it to relax before attempting anything.

Your best tool is a long, sturdy stick—at least four feet in length. Slowly maneuver it behind the snake's head, then press down firmly just behind the skull. This is the critical moment: too far back, and the snake can still twist and bite; too much pressure, and you risk crushing venom glands, tainting the meat. Pin it hard enough to immobilize, but not hard enough to rupture anything.

Once the head is secured, you have two options for the kill. The safest is a quick, decisive strike to the brain—a heavy rock or the back of your knife driven straight down through the skull. Decapitation works too, but only if you're using a long blade and can make the cut in one motion. A half-severed head can still deliver a lethal bite.

Here's the part most survival guides won't tell you: even a dead snake is dangerous. The decapitated head can still envenomate you for up to an hour, and the body's reflexes may trigger a bite long after death. Never handle either without a stick or thick gloves.

Finally, get the meat prepped fast. Snake flesh spoils quicker

than most game, especially in heat. Gut it, skin it, and get it cooking within the hour—or you'll risk wasting the whole effort.

Butchering: Skin, Gut, and Prep (No Mistakes Allowed)

The real work begins after the kill. Snake butchering isn't like cleaning a rabbit or fish—one slip can ruin the meat or leave you with a mouthful of parasites. This is where precision matters.

Start with the skinning. Take your sharpest blade and make a shallow, circular cut just behind the severed head—deep enough to pierce the skin but not so deep that you nick the muscle. From there, peel the skin backward like you're turning a sock inside out. Snakeskin is thin and tears easily, so work slowly. Once you've peeled it down a few inches, grip the skin firmly and pull straight back toward the tail in one smooth motion. The skin should come off cleanly, leaving the pale, muscular carcass exposed.

Now, the head. Even if you decapitated the snake earlier, don't get careless. The venom glands—located just behind the eyes—can still leak toxins if crushed. Cut it off completely and bury it or toss it far from camp.

Next, gutting. Lay the snake belly-up and make a single, shallow incision from the base of the neck all the way to the vent (the cloacal opening near the tail). Snake innards are tightly packed, so use your fingers or the tip of your knife to carefully loosen and remove everything—heart, liver, intestines, all of it. No exceptions. Unlike mammals, snakes don't have fat deposits around their organs, so there's nothing worth salvaging. Their digestive tracts are breeding grounds for nematodes and other parasites, so be thorough. Rinse the cavity with clean water if available.

Finally, deboning. Snake meat clings tightly to the spine, so you have two options: fillet it like a fish, slicing the meat away from the ribs in long strips, or roast it whole over coals and pick the cooked meat off the bones. The first method is cleaner but takes practice; the second is foolproof if you're in a hurry.

Remember: speed matters. Snake meat spoils fast, especially in heat. From kill to cooking, aim for under 30 minutes. Any longer, and you're risking more than just a tough meal.

Cooking It Safe

That snake meat won't do you any good if it's still crawling with parasites when it hits your stomach. Cooking isn't just about taste—it's your first line of defense against a gut full of worms. The magic number is 165°F internal temperature, and don't even think about cutting corners. If you don't have a thermometer, cook it until the flesh turns opaque white and flakes easily—no pink, no translucency.

Your best bet is roasting directly on coals. Skewer the snake lengthwise on a green stick and rotate it slowly over the fire. No fancy tools are needed, just patience. If you're lucky enough to have a metal container, boiling is even better—submerge the meat for at least 10 minutes at a rolling boil to annihilate any lingering parasites.

And that emergency raw option?

Forget what you've seen in survival shows. Unless you're literally hours from death with no fire-making capability, raw snake meat isn't worth the gamble. Those writhing nematodes you can't see will take up residence in your intestines, draining what little strength you have left.

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The Ugly Truths (What Most Survival Guides Won't Tell You)

Let's be brutally honest—snake meat comes with baggage. Nearly all wild snakes are loaded with parasites; studies show infection rates as high as 90% in some species. That's why a half-cooked snake is a ticket to dysentery town. The venom myth persists, but the good news is that the toxins break down when cooked, though you should still avoid meat near the severed head where residual gland fluid might linger.

As for the taste? Imagine a chicken that swam in a muddy pond before meeting its end. The texture ranges from rubbery (large snakes) to vaguely fishy (aquatic species). But here's the survival secret: starvation is the best seasoning. When your body's screaming for protein, you won't care about gourmet presentation.

Final Rule: When NOT to Eat Snake

Your nose knows—if that snake carcass smells like death warmed over, it probably is. Foul odor means advanced decomposition and no amount of cooking will fix that. Visible ticks, sores, or abnormal swelling? That's nature's "Do Not Eat" sign.

If you've got access to grubs, cattails, or even rodents, they're all safer options. Snake meat should be your "break

glass in case of emergency" protein source—when the alternative is certain starvation. Because at the end of the day (literally), the goal isn't just to eat—it's to survive long enough to find better food.