



Recipes from the Meat Department

Hasenpfeffer (Spicy Braised Rabbit)

4 Servings

3 lb. Frozen rabbit, thawed & cut
1/3 c All-purpose flour
1/2 c Finely chopped shallots
1 c Dry red wine
1 lb. Instant chicken bouillon
10 Black peppercorns, crushed
1/4 ts Dried rosemary leaves, crushed
2 ts Lemon juice
2 tb Flour
1/2 ts Salt
1/2 lb. Bacon, cut up 1/4" pcs.
1 Clove garlic, finely chopped
1 c Water
1 tb Currant jelly
1 small bay leaf
1/8 ts Dried thyme leaves
3 tb Water

Sprinkle rabbit with salt. Coat with 1/3 cup flour; shake off excess. Fry bacon in Dutch oven over med. heat until crisp; remove bacon & drain on paper towels. Brown a few pieces of rabbit in hot bacon fat; remove browned pieces. Repeat with remaining rabbit. Remove all but 2 tablespoons fat. Cook & stir shallots & garlic in hot fat in Dutch oven until shallots are tender, about 4 minutes. Stir in wine, 1 cup water and the instant bouillon. Heat to boiling. Stir in jelly, peppercorns, bay leaf, rosemary & thyme. Return rabbit and bacon to Dutch oven. Heat to boiling; reduce heat. Cover & simmer until rabbit is tender, about 1.2 hours. Remove bay leaf & discard. Place rabbit on warm platter; keep warm while preparing gravy. Stir lemon juice into liquid in Dutch oven. Shake 3 tablespoons water & 2 tablespoons flour in covered jar. Stir flour 1/2 teaspoon dried thyme leaves in cheesecloth bag, stir 1 minute. (If gravy is too thick, stir in more water until of desired consistency.) Serve gravy with rabbit.