

# Tim Farmer's Country Kitchen

## HUNTER'S STEW

*1-2 tablespoons duck fat  
3/4 onion, chopped  
1-2 stalks celery  
4 cloves garlic  
1 beer  
2 cups beef broth  
1 beef bouillon cube  
1 cup rabbit  
1 cup wild turkey  
1 cup duck  
1 kielbasa smoked sausage  
Thyme, Basil, Sage, Bay leaf (Bouquet Garni)  
1 potato, sliced  
1 cup carrots  
1 ½ cups sauerkraut  
2 cups water + more if desired for more brothy consistency*



Melt butter in skillet. Add onions and celery and cook until soft. Stir in garlic. Deglaze pan with beer. Add in rest of ingredients and stir well. Reduce heat to simmer. Cook until vegetables are soft. Remove Bouquet Garni and dispose. Serve.

[www.timfarmerscountrykitchen.com](http://www.timfarmerscountrykitchen.com)