

# Tim Farmer's Country Kitchen

## **RABBIT (BEER/MUSTARD)**

*½ stick butter*  
*1 onions, sliced in rings*  
*½ cup celery, chopped*  
*Garlic*  
*1 cup mushrooms*  
*-*  
*1 amber ale beer*  
*1 cup chicken broth*  
*-*  
*Thyme*  
*Oregano*  
*Parsley*  
*-*  
*Salt*  
*Pepper*  
*-*  
*2 tablespoons stone ground mustard*  
*Pinch of brown sugar*  
*Dash of Morton Nature's Seasons*  
*1 chicken bouillon cube*



Melt butter in skillet and cook vegetables until soft. In Dutch oven, add liquids to start getting hot. When vegetables are soft, add to Dutch oven with liquid. Make bouquet garnie by tying fresh herbs together. Add to Dutch oven. Season with salt and pepper. Add remaining ingredients, stir to combine.

*Rabbit*  
*Flour, Salt, Pepper*  
*Olive oil*

In skillet, add olive oil, coat rabbit in flour, salt and pepper and cook until brown on both sides. Add to Dutch oven and cover. Cook 400 degrees for 45 minutes to 1 hour (10 briquettes on bottom, 19 briquettes on top)

**Gravy**  
*Drippings from pan*  
*Equal parts flour (or cornstarch) and water*

Stir together drippings and flour mixture over medium heat until gravy starts to thicken. Serve immediately.

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