

TIM FARMER'S COUNTRY KITCHEN

RABBIT (PASTA & WINE SAUCE)

Rabbit pieces

Salt and Tellicherry pepper

Olive oil

2 tablespoons butter

1 onion, chopped

2 carrots, chopped

*2 cups Madeira wine**

1 cup Chardonnay wine

1 teaspoon thyme

2 bay leaves

2 cups chicken stock

Pepper



Season rabbit pieces on both sides and sear in hot skillet with olive oil. Brown each side and set aside. Add butter to pan and cook onion and carrots until soft. Pour in wine and reduce by half. Add in thyme and bay leaves and pour in chicken stock. Season with more pepper if desired. Put rabbit in deep baking dish, pour liquid over top and put in the oven at 325 degrees for 1 hour and 15 minutes.

Remove from oven and pull out rabbit pieces and set aside to cool. Drain liquid into pot and reduce over medium heat. Pull rabbit meat off into bite sized pieces and discard the bones.

Pasta

1 1/2 cups all purpose flour

2 eggs

Water as needed

Pour flour on cutting board and make well in center. Beat eggs and pour into well of flour a little at a time, combining the flour and egg slowly making dough. Add water as needed. Work with hands and form into a ball. Place in a bowl and cover and let sit for 30 minutes. Using flour, separate dough into smaller sections to fit into pasta maker. Run through pasta maker until a smooth long piece. Make sure to use flour to keep from sticking. Place through cutter to make noodles. Place in salted boiling water for a few minutes, until cooked.

Butter

Parmesan cheese

Basil and oregano

Parsley

Drain and add butter, cheese and seasonings if desired.

Mushrooms

Butter

Shallot

Mushrooms

Melt butter in pan and cook mushrooms with shallots until cooked. Set aside.

Take pasta and top with rabbit, mushrooms and sauce. Season with parsley and additional cheese if desired.

Can use Sherry in place of Madeira Wine