

# Tim Farmer's Country Kitchen

## BAKED RABBIT

*Rabbit  
Kentucky Kernel  
Seasoned Flour  
1 stick of butter  
1 onion, in rings  
2 cans of cream of  
mushroom soup  
1/2 cup white wine  
Salt and pepper to taste  
1/2 cup fresh  
mushrooms*



Melt butter in pan. Add onions and soften. Remove and set aside. Coat rabbit in flour and add to pan. Brown on both sides and add to roast pan. Mix together mushroom soup, white wine, salt and pepper. Top rabbit with layer of onions, soup mixture, mushrooms and more salt and pepper. Bake at 325 degrees for 3 hours.

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