

Tim Farmer's Country Kitchen

RANCH RABBIT

*Rabbit, cut into
manageable pieces*

Flour

Salt and pepper to taste

1/4 onion, sliced into rings

3-5 slices of bacon

1/4 cup sour cream

Stuffing

*1 loaf French bread, cut
into 1/2 inch pieces and
let dry out*

1 can cream of celery soup

1/4 cup Ranch dressing

2 teaspoons onions, chopped

2 teaspoons celery, chopped

Salt and Pepper to taste

Dash of poultry seasoning



Add bacon fat to bottom to grease Dutch oven. Coat rabbit pieces in flour, salt and pepper and put in Dutch oven. Brown on both sides. Top with onion and bacon slices. Pour stuffing ovetop and smooth sour cream on top. 325 degrees for 45 minutes or until brown.

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