

Tim Farmer's Country Kitchen

HASENPFEFFER (PEPPER RABBIT)

Rabbit

Flour + Salt + Pepper

6 pieces of bacon

½ cup shallots

1 clove garlic

1 cup red wine

1 cup chicken stock

2 chicken bouillon cubes

2 heaping teaspoons red currant jelly

½ teaspoon rosemary



Gravy

3 tablespoons water + 2 tablespoons flour

Juice from 1 lemon

2 dollops of sour cream

Cook bacon in skillet until crispy. Remove and drain on paper towel. Coat rabbit pieces in flour, salt and pepper and brown in bacon grease. Just brown both sides, then remove and set aside. Add shallots and garlic and cook until soft and transparent. Add red wine and chicken stock and bring to a slight boil. Add remaining ingredients. Place pieces of rabbit back in skillet and crumble bacon overtop. Cover and let simmer for 1 hour and 45 minutes.

For gravy, remove rabbit pieces when done. Mix together water and flour and add to liquid in pan. Add remaining ingredients and stir over low heat until combined. Use as gravy.

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