

RABBIT WITH GARLIC

»— The Vitals —«

Serves: 6-8

Prep Time: 30 minutes

Cook Time: 60 - 90 minutes

Supplies: sharp knife, oven proof pot or dutch oven

Get ready, this dish is addictive and full of garlic. The jowl bacon lends the rabbit a slight smokiness along with delicious fat. The garlic and shallots have no limits, you could add however many you feel like you and your guests could eat. The sauce can be reduced after cooking or just soaked up with a hearty loaf of crusty bread.

»— What You Need —«

1-2 Hand Hewn Rabbits (about 4 lbs)

Salt

Freshly Ground Black Pepper

lard, olive oil, or coconut oil

½lb Hand Hewn Jowl Bacon cut into chunks

10 shallots, peeled and left whole

20 or more cloves of galic with skin on

1 cup dry white wine

2 cups chicken broth

2 Bay Leaves

A tied bundle of fresh thyme and parsley

-use dry if you must but fresh is best

»— How to —«

Season rabbit pieces with salt and pepper then set aside.

Add enough oil to cover the bottom of your oven proof pot and set to medium heat. Brown the rabbit pieces in the oil. If you don't have room for all of it, you may need to work in batches and add more oil. Remove the browned rabbit to a bowl.

Add the jowl bacon and shallots and let sizzle for 10 minutes while stirring to keep from burning. Place the rabbit into the pot. Add garlic, wine, broth, bay leaves, thyme, and parsley. Bring to boiling then immediately reduce to a simmer and cover. Put into a 350° oven for about 1 hour. When the rabbit is falling off the bone it is ready.

Serve right away with your favorite bread and salad. The sweet garlic can be sucked straight out of the skin or squeezed onto the rabbit.

recipe adapted from *The Whole Beast* by Fergus Henderson