



Slow Roasted Rabbit

Savannah · 30/09/2024



Prep Time

1 hr 55 mins

Difficult

Medium

Servings

4

Description

Learn how to cook rabbit with this recipe thats great for dinner served with rice and homemade bread

Ingredients

- - 1 (3 pound) rabbit
- cleaned and cut into pieces - 1 tablespoon ground black pepper - 1 $\frac{3}{4}$ teaspoons salt - $\frac{1}{4}$ cup vegetable oil - 1 onion
- chopped - 1 cup water - $\frac{3}{4}$ cup ketchup - 1 $\frac{1}{2}$ tablespoons Worcestershire sauce - 4 teaspoons white sugar
- 1 tablespoon paprika - 1 clove garlic
- chopped

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Season rabbit pieces with pepper and salt. Heat vegetable oil in a large skillet over medium-high heat. Add rabbit; cook in hot oil until brown on all sides. Place in a 9x13-inch baking dish. Combine onion
2. water
3. ketchup
4. Worcestershire sauce
5. sugar
6. paprika
7. and garlic in a medium bowl; mix well
8. then pour over rabbit. Bake uncovered in the preheated oven
9. basting frequently
10. until very tender
11. about 90 minutes. An instant-read thermometer inserted into the meat nearest the bone should read at least 160 degrees F (72 degrees C).