

Hasenpfeffer Rabbit Stew

Savannah · 30/09/2024

**Prep Time**

2 hrs 30 mins

Difficult

Medium

Servings

4

Description

Rabbit stew made with bacon wine garlic shallots herbs and spices

Ingredients

- - ½ pound bacon
- diced - 3 pounds rabbit meat
- cleaned and cut into pieces - ½ teaspoon salt - ? cup all-purpose flour - ½ cup finely chopped shallots - 1 clove garlic
- finely chopped - 1 cup dry red wine - 1 cup water - 1 tablespoon chicken bouillon granules - 1 tablespoon currant jelly - 10 black peppercorns
- crushed - 1 bay leaf - ¼ teaspoon dried rosemary
- crushed - 2 teaspoons lemon juice - 3 tablespoons water - 2 tablespoons all-purpose flour - ? teaspoon dried thyme
- crushed

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Place bacon in a large skillet; cook and stir over medium-high heat until evenly browned
2. about 10 minutes. Dotdash Meredith Food Studios Use a slotted spoon to transfer bacon to a paper towel-lined plate; set aside. Dotdash Meredith Food Studios Sprinkle rabbit with salt and coat with flour
3. shaking off excess. Dotdash Meredith Food Studios Cook rabbit in bacon fat in the skillet over medium heat until browned. Transfer rabbit to a plate and set aside. Drain excess grease
4. leaving 2 tablespoons fat in the skillet. Dotdash Meredith Food Studios Sauté shallots and garlic in fat in the skillet until tender
5. about 4 minutes. Dotdash Meredith Food Studios Add wine
6. water
7. and bouillon. Bring to a boil
8. then stir in jelly
9. peppercorns
10. bay leaf
11. and rosemary. Dotdash Meredith Food Studios Return rabbit and bacon to the skillet. Bring to a boil
12. then reduce heat to low. Cover and let simmer until rabbit is tender
13. about 1 1/2 hours. Dotdash Meredith Food Studios Remove bay leaf and discard. Place rabbit on a warm platter; cover to keep warm while preparing gravy. Dotdash Meredith Food Studios Make gravy: Stir lemon juice into cooking liquid in the skillet. Mix together water and flour in a small bowl; stir mixture into the skillet over low heat and simmer until thickened. Stir in thyme. Dotdash Meredith Food Studios Pour gravy over rabbit or serve in a gravy boat on the side. Dotdash Meredith Food Studios