

## Rabbit Fricassee CubanStyle

Savannah · 30/09/2024



### Prep Time

1 hr 15 mins

### Dificult

Medium

### Servings

6

### Description

This is a family favorite from Cuba You can substitute any meat you like but the traditional way is rabbit Serve with rice and a salad Enjoy

### Ingredients

- - 1 (3 pound) rabbit
- cleaned and cut into pieces - 2 ½ cups water - 1 large onion
- chopped - 3 cloves garlic
- chopped - 1 green bell pepper
- chopped - ¼ teaspoon saffron powder - 1 teaspoon ground cumin - 1 teaspoon salt
- or to taste - 1 teaspoon black pepper - 2 tablespoons fresh lemon juice - 1 bay leaf - 1 (8 ounce) can tomato sauce - 1 pound potatoes
- peeled and quartered - ¼ cup dry white wine - ¼ cup capers
- drained - 1 cup raisins - ¼ cup chopped green olives - ¼ cup olive oil - 1 (10 ounce) can baby peas
- drained

### Instructions

1. Place the rabbit pieces in a deep skillet or Dutch oven over medium heat along with the onion
2. garlic
3. and green pepper. Season with saffron
4. cumin
5. salt
6. pepper
7. lemon juice and the bay leaf. Pour the water over all. Bring to a boil
8. then simmer for 20 minutes. Add the potatoes
9. and cook for about 20 more minutes
10. until tender. Add the raisins
11. capers
12. white wine
13. tomato sauce
14. olives and olive oil. Simmer for about 5 more minutes. Finally
15. stir in the peas and remove from the heat.