

Ingredients:

½ cup all-purpose flour

½ tea salt

¼ tea pepper

1 (3 pound) rabbit cleaned and cut into pieces

3 Tab bacon grease or oil of your choice

½ - ¾ pound andouille sausage sliced (if unavailable you can use a good spicy smoked sausage)

2 cups thinly sliced onions

1 pound thin sliced mushrooms

2-3 carrots cubed

2-3 stalks of celery cubed

2 Tab chopped Garlic

1 Tab chopped fresh thyme

1 Tab chopped fresh basil

1 Tab chopped fresh rosemary

2 bay leaves

1 bottle amber or dark beer, I use an Imperial stout I think it lends a certain spiciness, with hints of chocolate and coffee.

2 cup chicken stock

2 Tab all-purpose flour

1 and 1/2 Tab softened butter

1 Tab minced fresh parsley

Place ½ cup flour, salt, and pepper into a plastic bag, toss to mix. Add the rabbit and toss to coat and shake off the excess. Heat 2 Tab bacon grease or oil in a Dutch oven over med-high heat

Sear the rabbit on each side until golden brown, then set aside, pour in remaining grease or oil, add the sausage, onions, carrots, and celery cook until softened about 2-3 minutes then stir in the mushrooms and garlic cook for an additional 2 minutes. Add the thyme, basil, rosemary, and bay leaves, season to taste with salt and pepper (I use Tony's seasoning)

Place the rabbit into the Dutch oven and pour in the beer and chicken stock. Bring to a boil over high heat, then reduce to med-low, cover and simmer till rabbit is very tender about 25 to 30 minutes (I usually bake at 325 degrees for about 45 minutes to 1 hour)

Stir 2 Tab of flour into softened butter until smooth, remove the rabbit from the simmering broth and set aside. Skim any visible fat from the liquid, then stir in the butter paste, Simmer 3 or 4 minutes until thickened , remove bay leaves, seson again if needed, stir in parsley.