



## Grilled Rabbit

**Servings:** 4 to 6

### **Ingredients:**

2 rabbits, dressed

4 tablespoons (1/2 stick) butter, melted

4 tablespoons (1/4 cup) vegetable oil

Juice of 1 lemon

Barbecue Sauce

### **Directions:**

Place rabbits in a large pot with enough water to cover. Bring water to a boil and boil until tender when pierced with a knife, about 30 minutes.

Drain, pat dry, and place on preheated grill

Combine the butter, vegetable oil, and lemon juice.

Grill the rabbit, basting often with the butter mixture, for 30 minutes, turning several times.

During the last 10 minutes of cooking, baste the meat with the barbecue sauce.