

Rabbit Stew

What you need:

1 processed rabbit, removed from the carcass and cut into cubes

3 tbsp lard such as Crisco, or saved fat from other meats

Salt

Pepper

Vegetables as desired (sliced carrots, celery and cubed potatoes work great)

1/3 cup flour

½ cup fine chopped onion

2 cups water

1 chicken bouillon cube

¼ tsp crushed rosemary

1/8 tsp crushed thyme

2 tsp paprika

3 tbsp water

2 tbsp flour

Melt the fat in the bottom of a large stew pot. Mix the paprika and 1/3 cup of flour. Coat the rabbit in flour and brown in the oil on a high flame on the stove until golden brown. Reduce the heat and add 2 cups water. Slowly stir in remaining flour/paprika mix into the water, stirring well the entire time to avoid clumping. Add your bouillon cube, thyme, and rosemary. Cover and simmer for 30 to 45 minutes. Add carrots, celery and onion, cover again and simmer for a remaining 30 minutes. Serve in bowls for a delight the entire family will enjoy.

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