

[Rabbit Recipes from Family-Outdoors.com](http://Family-Outdoors.com)

Barbecued Rabbit

Ingredients:

- 1 Rabbit
- Butter
- Pepper
- Salt

Directions:

Lay the rabbit in salt and water half an hour, scald with boiling water, wipe dry, grease with butter, and sprinkle with pepper and a little salt. Lay it on the gridiron, turning often so that it may cook through and through, without becoming hard and dry. When brown, lay on a hot dish, butter plentifully on both sides, and add a little salt and pepper. Set in the oven, while preparing four teaspoonfuls of vinegar, one of made mustard, and one of currant jelly or brown sugar. Pour this over the rabbit, rubbing it in, then pour over the gravy and serve hot.

Chef's Rabbit

Ingredients:

- 1 Rabbit -or- 2 Pheasants (cut in pieces)
- Salt and white pepper
- Flour
- 6 Bacon slices, cut into lg squares
- 1 Onion, chopped fine
- 8 Extra large mushrooms, whole or quartered
- 6 oz Beef stock
- 1 c Sour cream

Directions:

Season meat with salt and white pepper and dredge with flour. In hot skillet, cook bacon pieces about half way. Add rabbit and/or pheasant and brown on both sides. Add onions and saute with meat. Add mushrooms. Pour beef stock over all and put in preheated oven at 450 degrees for 30 minutes, or until meat is done. Take meat out. Whip sour cream into remaining pan juices and pour over meat.

Curried Rabbit

Ingredients:

- 2 Onions
- 1 Apple
- 1 tb Dripping
- 1 tb Curry powder
- 2 c Water
- 1/4 ts Salt
- 1 tb Raisins
- 1 Rabbit, skinned and gutted
- 1 tb Flour
- 1/2 Lemon

Directions:

Melt the dripping in a saucepan, chop the onions and fry until brown. Meanwhile, peel, core and grate the apple and add to the onion.

Mix the curry powder in the water, and add the salt. Pour this mixture into the pan with the onion and apple and bring to the boil. Chop the raisins and add with the jointed rabbit. Simmer gently for two hours. Ten minutes before serving, add the flour and lemon juice.

Fried Rabbit

Ingredients:

- 1 c Flour
- 1 ts Salt
- Pepper to taste
- Cooking fat
- 1 Diced onion
- Juice of 1/4 of lemon

Directions:

Cut up rabbit as desired. Roll pieces in a mixture of Flour, salt, and pepper. Brown the rabbit in at least 4 tbs. of cooking fat and then add diced onions and lemon juice. Cover and cook until done.

Rabbit Sausage

Ingredients:

- 1 lb Rabbit Flesh
- 4 Bacon Slices
- 1/4 c Rabbit Liver
- 1/4 c Onions -- pared & diced
- 1 tb Garlic -- pared & minced
- 1 ts Sage -- chopped
- 1 ts Rosemary -- chopped
- 1 ts Thyme -- chopped
- 1 ts Parsley -- chopped
- 1 1/2 ts Salt
- 1 ts Sugar
- 2 ts Pepper
- 1 tb Sherry
- 1 ts Hazelnut Oil
- 3/4 c Heavy Cream
- 1 Egg
- 3 oz Rabbit Flesh, Seared, coarsely chopped
- 2 Feet Hog Casing
- Chicken Bouillon -- as needed

Directions:

Place rabbit, bacon, liver and onions in meat grinder; grind through medium die. Add herbs and seasonings, sherry and oil; combine. Cover; marinate for 3 hours at 45 degrees F. Place three-fourths of mixture into food processor; process until ball forms, about 20 seconds. Add eggs; process. With processor running, slowly add cream. Transfer to bowl; add remaining ground mixture and seared rabbit. Mix well. Using pastry bag, pipe mixture into casing. Tie into 4-in.-long segments; hang for 1 hour. Heat bouillon to 160 degrees F; add sausage. Poach until sausage reaches internal temperature of 125 degrees F, about 20 to 25 minutes. Remove sausage; let cool. Grill until brown; let cool. Cut in half, slicing on bias.

Serves 6.