

Saute Rabbit with Mushrooms



Ingredients

- 1 rabbit, jointed by your butcher
- 4 rashers of smoked streaky bacon
- 1 clove of garlic
- 4 - 6 shallots
- 100g (4oz) of mushrooms (wild ones preferably)
- several sprigs of thyme
- 1 bay leaf
- 1 knob of butter
- Olive oil
- Salt and black pepper
- 1 - 2 glasses of white wine

Method

1. Make a marinade: Firstly skin and slice the shallots crosswise forming rings, squash the clove of garlic and take the sprigs of thyme.
2. Place these ingredients in a bowl and mix them together with a tablespoon of olive oil and a pinch of salt and black pepper.
3. Take your rabbit portions and spread this mixture over them. Shrink wrap the dish and place it in the fridge overnight or for a minimum of three hours.
4. Slice the bacon into strips. Take a frying pan, drop in a knob of butter and a dash of olive oil.
5. Scrape off your shallot rings from the marinated rabbit and gently fry these together with the bacon until they begin to brown.
6. Add the rabbit joints and turn until they brown. Keep the marinade.
7. Slice the mushrooms and add these to the pan together with the marinade.
8. Add the glass of wine.
9. Take the pan off the heat and transfer the whole meal to a lidded casserole.
10. Place into the preheated oven for approximately 30 minutes.
11. Do not allow to dry. If there is a loss of liquid just bring the level up with a little white wine.

Serves 2

Cooking time: Approximately 1 hour

Temperature: Gas Mark 4, 180°C or 350°F

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