

Coniglio alla Cacciatora

Hunter's Rabbit Serves 4-6

Ingredients

Whole Rabbit including entrails, or chicken, goose or duck. Don't forget the giblets

½ glass of vinegar (rabbit only)

Onion ½

Carrot 1

Olives, pref black.
Around 15

Celery 1

Garlic 1

Rosemary tablespoon

Flour, around 100 grms

White wine, 1 cup

Method

Cut the meat into pieces and soak in vinegar and enough water to cover for at least ½ hour. Rinse and dry. (Rabbit only)

Meanwhile finely chop the onion, carrot, rosemary, garlic, 5 olives and the entrails. Mix together and fry for a few minutes.

Make a mix of flour, salt and pepper and use to coat meat.

Add to the entrail mix and fry for a few minutes before adding white wine. Allow the alcohol to evaporate.

Turn down flame and add a few whole olives. Cover and simmer for 30-45 minutes until tender. If the sauce is too thick add a little water.

