

# Coniglio alla Cacciatora

Hunter's Rabbit

Serves 4-6

## Ingredients

Whole Rabbit including entrails or if not available, 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 gms

White wine, 1 cup

## Method

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

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 the rest of the olives. Cover and simmer for 30-45 minutes until tender. If the sauce is too thick add a little water.

