



Rabbit in Red Wine Sauce



Ingredients

- 1 x bottle red wine
- 1 x teaspoon Olive Oil
- 750g x rabbit portions (skin on)
- 200g x lardons
- 12 x whole shallots, peeled
- 2 x tablespoons plain flour
- 2 x cloves chopped garlic
- 1 x handful thyme
- 2 x bay leaves
- 300ml x chicken stock
- 250g x sliced mushrooms
- Sea salt and ground black pepper

Method

1. Pour the wine into a pan and bring to the boil until it has reduced by about a third.
2. Heat oil in a large pan and add the rabbit. Fry for 6 minutes or until the skin is browned. Take out and set aside.
3. Add bacon and shallots and fry for 4-5 minutes until browned, stir in the flour and cook for a further minute.
4. Replace rabbit in the pan with garlic, herbs, reduced wine and stock. Bring to the boil, season to taste, cover and simmer for 45 minutes or until the rabbit is cooked.
5. Add mushrooms and cook for a further 10 minutes. Serve with hot baguette and English Butter.