

The end result



WILD RABBIT WITH ROSEMARY & GARLIC

Ingredients (serves 4):

- 2 wild rabbits, jointed into legs, shoulders & half saddles (your butcher should do this for you)
- 50g plain flour, seasoned
- 250ml olive oil
- 5 Rosemary sprigs
- 20 garlic cloves, unpeeled
- 300ml dry white wine



Instructions:

1. Use a big casserole dish that will go on the stove & fit all the meat. Toss the rabbit pieces in the flour, tap off the excess & then brown the pieces a few at a time in a few tbsp of the oil.
2. When they are golden brown, fit all the pieces back in the pan, add the rosemary, garlic & all of the olive oil. Add the wine & mix well.
3. Bring the mixture to the boil, then partially cover with a lid, & allow it to simmer vigorously for 2-2½ hrs.
4. After this time the sauce should be thickened & the rabbit should come away from the bones really easily. (Don't try to slow-cook this in the oven as it won't bring the elements of the sauce together in the same way.)
5. Season & serve the with sautéed potatoes or creamy mash and buttered greens.

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