

# Braised Rabbit Recipe



- Prep: 20 min. Cook: 45 min.
- Yield: 4 Servings

## Ingredients

- *1 dressed rabbit (2-1/2 pounds), cut into serving-size pieces*
- *1/4 cup olive oil*
- *1 large onion, halved and thinly sliced*
- *4 garlic cloves, minced*
- *2 cups chicken broth*
- *1-1/2 teaspoons dried thyme*
- *1/4 teaspoon pepper*
- *1 bay leaf*
- *1/4 cup all-purpose flour*
- *1/4 cup lemon juice*
- *5 tablespoons cold water*

## Directions

- In a large skillet over medium heat, cook rabbit in oil until lightly browned; remove and keep warm. In the same skillet, saute onion until tender. Add garlic; cook 1 minute longer. Stir in the broth, thyme, pepper and bay leaf.
- Return rabbit to pan. Bring to a boil. Reduce heat; cover and simmer for 30-45 minutes or until meat is tender and a meat thermometer reads 160°.

- Remove rabbit to a serving platter. Discard bay leaf. Combine the flour, lemon juice and water until smooth; stir into pan juice. Bring to a boil; cook and stir for 2 minutes or until thickened. Serve with rabbit. **Yield:** 4 servings.

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