

Hasenpfeffer Recipe



- Prep: 5 min. + marinating Cook: 35 min.
- Yield: 6 Servings

Ingredients

- *1 large onion, sliced*
- *3 cups white vinegar*
- *3 cups water*
- *1 tablespoon pickling spice*
- *2 teaspoons salt*
- *1/2 teaspoon pepper*
- *2 bay leaves*
- *8 whole cloves*
- *1 rabbit (2-1/2 pound), skinned, cut into serving-size pieces*
- *1/4 cup all-purpose flour*
- *2 to 3 tablespoons butter*
- *1 cup (about 8 ounces) sour cream*

Directions

- In a large nonmetallic bowl, combine onion, vinegar, water and seasonings. Add rabbit pieces; cover and refrigerate for 48 hours, turning occasionally.
- Remove meat; strain and reserve marinade. Dry meat well; coat lightly with flour. In a large skillet, melt butter; brown meat well. Gradually add 2 to 2-1/2 cups reserved marinade. Cover and bring to a boil. Reduce heat and simmer until tender, about 30 minutes.
- Remove meat to a warm platter. Add sour cream to pan juices; stir just until heated through. Spoon over rabbit. **Yield:** 6 servings.

Courtesy of www.tasteofhome.com