

Fricassee of Rabbit Recipe

Ingredients

- 6 lb Rabbit [skinned & cut up]
- 4 Egg yolks [beaten]
- 2 c Bread crumbs
- 1/8 ts Mace
- 1/8 ts Nutmeg
- 1/4 c Olive oil
- 2 c Brown gravy
- 1 c Red wine
- 1/2 lb Fresh mushrooms, sliced
- Salt to taste
- 2 tb Butter
- 2 tb Flour

Instructions

1. Rub the rabbit pieces with the egg yolks and roll in bread crumbs to which you have added the mace and nutmeg.
2. Fry in butter or oil in a black frying pan or Dutch oven until well browned. Add the remaining ingredients except the flour and butter and stir until thick. Cover and simmer until tender.
3. Make a roux by mixing the butter and the flour over low heat and use to thicken the meat juices to desired consistency for a gravy...

*Source: found floating in Cyberspace and formatted to MM format by
Fred Goslin in Watertown NY on Cyberealm Bbs home of KookNet @ (315)
786-1120*

Courtesy of Meal-Master (tm) v8.05

Return to ArmadilloPepper.com Recipes