

John's Creole Rabbit Recipe

Ingredients

- 1 lg Or 2 small rabbits, disjointed
- 1/2 c Flour
- 1/2 ts Salt
- Oil for frying
- 3 lg Onions, sliced in rings
- 1 c Diced celery (2 large ribs)
- 1 c Diced scallions (2 bunches), including about 1" of green portion
- 6 Cloves garlic, diced fine
- 4 Bay leaves
- 3 Lemons quartered
- 1/4 ts Basil
- 3/4 c Chicken broth
- Salt and pepper to taste

Instructions

Wash and pat dry rabbit parts. Combine flour and salt and dredge rabbit parts in it. Heat oil to 360 degrees and fry rabbit 3-4 minutes per side until crisp. Remove, drain on paper towels, and place in a large (5-6 quart) covered casserole.

Preheat oven to 350 degrees. Spread all remaining ingredients on top of rabbit, squeezing each lemon quarter, then including rind. Cover and bake one hour.

Remove cover of casserole, stir ingredients gently, then return to oven, uncovered. Turn heat up to 500 degrees. Bake 15 minutes, or until rabbit is well browned. Discard lemons and bay leaves. Add salt and pepper to taste. Serve over rice.

Source: John Lopinto, Dinner Bell, McComb, Mississippi; Posted on Genie Food & Wine RT Jun 09, 1993 by COOKIE-LADY [Cookie]

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