

## Louisiana Creole Rabbit

### Ingredients

- 1 Cleaned rabbit(3lb)
- 1 t Salt
- 1 t Black pepper
- 1/2 t Cayenne pepper
- 1/4 c Onion,chopped
- 3 Garlic cloves,minced
- 2 T White vinegar
- 1 t Browning sauce
- 1 cn Mushrooms,drained(8oz)
- 1 T Butter or margarine,melted
- 1 T Parsley,minced
- 2 T Green bell pepper,minced
- 2 T Green onions,chopped
- 2/3 c White wine,dry

### Instructions

1. Dry rabbit and place in bowl.
2. Combine salt, black pepper, cayenne pepper, onion, garlic and vinegar; pour over rabbit, turning pieces to coat.
3. Cover bowl and marinade overnight in refrigerator.
4. Transfer rabbit and marinade to well-greased baking dish.
5. Bake in preheated 450°F. oven 1 hour.
6. Combine remaining ingredients and pour over rabbit.
7. Bake 30 to 45 minutes longer, until rabbit is fork-tender.

*Courtesy of Meal-Master (tm) v8.05*

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