

Rabbit Almondine

Ingredients

- 1 ea Rabbit cut in pieces
- 1/4 c Liquid oil
- 1/3 c Flour
- 1 1/2 t Salt
- 1 t Pepper
- 1/4 c Water
- 1 ea Medium onion cut into rings
- 1/4 c Toasted slivered almonds
- 1 c Chicken broth
- 1/2 t Rosemary
- 1 t Lemon rind
- 1/2 c Sour cream

Instructions

Coat rabbit pieces with flour (reserve remaining flour). Brown in heavy hot skillet, sprinkle with salt and pepper. Pour chicken broth with rosemary, lemon rind and onion over rabbit. Simmer 45 minutes.

Remove rabbit pieces to warmed platter. Combine reserved flour with water and stir into broth until sauce is thick. Stir in sour cream and almonds, pour over rabbit.

Courtesy of Meal-Master (tm) v8.05

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