

Buck's Rabbit Stew

- ~ 1 rabbit, quartered
- ~ salt and pepper
- ~ flour
- ~ peanut oil
- ~ 1 1/4 cups red wine
- ~ 1 chicken bouillon cube
- ~ 3 large tomatoes, peeled and chopped
- ~ 3 tsp tomato puree
- ~ 3 large potatoes, cubed with skin on
- ~ 6 carrots, diced
- ~ 2 bay leaves
- ~ dill seed, rosemary, cumin and thyme or your favorites
- ~ 1 cup frozen peas
- ~ 4 stalks celery, cut into 1" – 2" pieces
- ~ Buck Thorn's Deep in Dixie Firewater Hot Sauce

Season some flour to taste with salt and pepper.

Heat oil in a large skillet over medium heat. Cast iron works best.

Roll the rabbit pieces in the flour then add to the hot oil.

Cook over medium heat until brown turning as needed. Remove and drain.

To a crock pot, add the wine, bouillon cube, tomatoes, puree, potatoes, carrots, bay leaves and seasonings to taste.

Add the rabbit and lightly stir. Cook on low for 3 hours.

Turn heat up to high and stir in the peas and the celery. Bring to a boil then reduce heat and cook on low 45 – 60 minutes or until the rabbit is tender and the carrots are cooked.

Sprinkle in some Deep in Dixie Firewater to taste if desired.

*Serve with corn bread muffins or sourdough bread.