

Farm Fresh Fried Rabbit

Ingredients:

- 1 freshly butchered young rabbit cut into pieces
- 2 cups milk
- 1 teaspoon minced garlic
- 1 teaspoon dried oregano
- 1 teaspoon dried thyme
- 1 teaspoon paprika
- 1 teaspoon ground red pepper
- 2 cups flour
- 1 teaspoon garlic powder
- 1 teaspoon salt
- 1 teaspoon black pepper

Instructions:

1. Place rabbit pieces in a gallon size zip-lock bag. Add milk, garlic, oregano, thyme, paprika, and red pepper to the bag. Marinate overnight or at least 6 hours.
2. Drain rabbit from the milk mixture and set aside.
3. In another zip-lock bag add flour, salt, pepper, and garlic powder.
4. Heat 2-3 cups of oil in large cast iron skillet to 350 degrees.
5. Toss rabbit pieces in flour mixture and shake in bag until will coated.
6. Add rabbit to hot oil and fry for 15 minutes on each side until golden brown.
7. When done drain on brown paper for 5 minutes before serving..