

POT ROASTED RABBIT



Ingredients:

- 5 slice bacon
- 1 1/2 pound rabbit, cut up
- ground red pepper
- ground black pepper
- 1 c flour
- 4 oz fresh mushrooms, sliced
- 1 small onion, chopped
- 1/4 c green bell pepper , chopped
- 2 clove garlic, minced
- 1 c chicken broth
- 1 tsp worcestershire sauce
- 1/2 tsp dry mustard

Directions:

1. IN A SKILLET COOK BACON UNTIL CRISP, DRAIN ON A PAPER TOWEL, RESERVING THE DRIPPINGS IN THE THE SKILLET. CRUMBLE THE COOKED BACON AND SET ASIDE.
2. SEASON RABBIT WITH RED AND BLACK PEPPER. COAT WITH FLOUR. NOW BROWN RABBIT IN BACON DRIPPINGS IN SKILLET OVER MED. HEAT, REMOVE RABBIT FROM SKILLET.
3. RESERVE 4 TABLESPOONS DRIPPINGS IN SKILLET, ADD MUSHROOMS, ONIONS, GREEN PEPPER, AND GARLIC TO RESERVED DRIPPINGS. COOK ABOUT 5 MIN OR UNTIL TENDER, STIRRING OCCASIONALLY.
4. STIR CHICKEN BROTH, WORCESTERSHIRE SAUCE, AND DRY MUSTARD INTO VEGETABLES IN SKILLET. NOW ADD RABBIT TO THE SKILLET. BRING MIXTURE TO A BOIL. COVER AND SIMMER ABOUT 55 MIN OR UNTIL RABBIT IS TENDER.
5. PUT RABBIT IN A SERVING PLATTER. SPOON FAT OFF MIXTURE IN SKILLET. SPOON MIXTURE OVER RABBIT. SPRINKLE WITH CRUMBLED BACON.