

# Sherry Baked Rabbit

Recipe shared with Ryan Soulard by Doug Reeves, adapted from a Remington Firearms 1968 cookbook

Preheat oven to 325 degrees

Main ingredients:

- 1 rabbit, deboned, cut into small pieces
- 1/4 cup of butter
- Flour seasoned with salt and pepper

Coat rabbit in seasoned flour, cook in melted butter until golden brown, pour into small baking dish.

Other ingredients:

- 1/2 cup sherry
- 1 cup ketchup
- Medium onion, minced
- 2 tablespoons lemon juice
- 1 tablespoon Worcestershire sauce
- 2 tablespoons butter
- 1 tablespoon brown sugar

Optional:

- 1/2 green pepper, chopped
- 1 small can of mushroom stems and pieces

Combine the additional and optional ingredients into a skillet. Bring to a boil. Pour boiling mixture over the rabbit pieces. Cover baking dish. Bake for 1 hour or until pieces of meat are tender.

Serve on a bed of white, jasmine or basmati rice, with hot biscuits or bread on the side.



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