

Rabbit Pie

Ingredients:

- 1 ea. rabbit quartered
- 1 cup flour
- 5 tbsp. olive oil
- 1 ea. onions diced
- 3 stalks celery diced
- 2 ea. carrots diced
- 1 lb. wild mushrooms, your choice
- 1 cup sherry wine
- 1 cup madeira wine
- 1 qt. water
- ½ qt. heavy cream
- 2 teas. Ginger minced
- ½ tbsp. salt
- ⅛ teas. black Pepper

Preparation:

Flour the rabbit and heat skillet with the olive oil. Brown the rabbit on all sides. Add the vegetables and sauté lightly. Add the wines, add water, bring to a boil. Simmer for ½ hours covered. Add the cream and bring to a boil. Simmer on very slow heat for 1½ hours, adjust seasoning.

