

Rosemary Rabbit à la Grandpa Müller w. Root Vegetables

(10 servings)

Ingredients:

2 young Rabbits, about 3½ lbs each

1 large Onion, quartered

1 large Fennel Bulb, quartered

4 Carrots, thick sliced

4 good-sized Potatoes, cut into large chunks

2 Tomatoes, diced

1 large Garlic clove, finely chopped

2 twigs fresh Rosemary

Olive Oil, red Wine, Pepper, Salt

Preparation:

Cut each rabbit into 6 pieces. (I'll bring it already cut up).

Coat the pieces with salt and pepper and start braising them in olive oil in a large skillet, (will bring the skillet), medium heat. Brown on all sides.

After 5 minutes add the onion pieces, fennel, potatoes, garlic and the rosemary twigs and let simmer with the lid on.

Check for sticking in the skillet, add some red wine if necessary.

After 30 minutes, add the diced tomatoes, simmer another 15 minutes.

Serve the meat with the veggie mixture and spoon the gravy over the dumplings.