



Coniglio alla Cacciatora (Rabbit)

Total Time: 1 hour

Yield: Serves 4-6

Source: adapted from <https://memoriediangelina.com/>

Bob and Robin Young, Boise, ID *The Captain's Shack*
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Ingredients:

- 1 Rabbit, cut into pieces
- 2 lg cloves of Garlic, finely chopped
- A few sprigs each of fresh Rosemary and fresh Sage, finely chopped
- Celtic Sea Salt and fresh ground Tellicherry Black Pepper
- Pinch Red Pepper Flakes
- 1½ c Red Wine, Pinot Noir works good with this dish
- 2 T Mutti Tomato Paste
- 2 Bay Leaves
- Olive oil

Directions:

You start by cutting up your rabbit

Begin cooking by sautéing a soffritto of finely chopped garlic, rosemary and sage in olive oil, over gentle heat in a large sauté or braising pan or casserole, preferably of terracotta or enameled cast iron. When the soffritto is just lightly golden, raise the heat to medium high, add the rabbit pieces and turn them so that they are even coated with the aromatics. Sauté the rabbit until it, too, is lightly golden on all sides. Then season with salt, black pepper and red pepper flakes. Pour over the red wine and allow the wine to evaporate completely.

Add about 2 tablespoons of best-quality tomato paste in about a cup of water, along with a bay leaf, to the pan. Mix well, lower the heat again to a very gentle simmer, cover the pan and let the rabbit braise for about 20-30 minutes. Add a bit more water if the pot dried out.

When the dish is done, the rabbit should be quite tender and the sauce, being quite reduced, should coat the rabbit pieces. Serve hot.