

Recipe 985

Ingredients

1 rabbit, a few strips of bacon, rather more than 1 pint of good broth or stock, a bunch of savoury herbs, salt and pepper to taste, thickening of butter and flour, 1 glass of sherry.

Method

Well wash the rabbit, cut it into quarters, lard them with Blips of bacon, and fry them; then put them into a stewpan with the broth, herbs, and a seasoning of pepper and salt; simmer gently until the rabbit is tender, then strain the gravy, thicken it with butter and flour, add the sherry, give one boil, pour it over the rabbit, and serve. Garnish with slices of cut lemon.

Source: Mrs Beeton's Book of Household Management (1861)

Ingredify <https://ingredify.com>