



# Sarah's Chocolate Rabbit

Recipe by Sarah Stockwin



Serves 8 - 10

## INGREDIENTS

- 2 rabbits (cut into 6 pieces each)
- 200ml chicken stock
- 100gm dark chocolate (75% or more)
- 6 French shallots (finely chopped)
- 2 carrots (diced small)
- 2 garlic cloves (crushed)
- ½ tbsp brandy
- 1 bouquet garni (bay leaf, parsley, thyme)
- pepper & salt
- 1 cup white or red wine
- ¼ cup wine vinegar
- 1 celery stalk (finely sliced)
- pinch chili flakes
- ¼ cup sultanas (optional)
- 1 tbsp brown sugar
- ½ cup of oil

## NOTES

This dish is best served with a creamy mash potato. Be sure to source the rabbit from your local butcher.

## DIRECTIONS

1. Marinate rabbit pieces for 1-2 hours in wine & oil. Turn over halfway through.
2. Remove the rabbit and drain, saving the marinade for later.
3. Add 2 tbsp oil to a hot casserole dish. Sauté rabbit pieces until brown. Remove & set aside.
4. Add carrots, shallots and celery to the pan, sauté until soft. Deglaze with brandy.
5. Reduce heat then add wine marinade, bouquet garni, pepper, salt, chili, vinegar, stock and rabbit pieces.
6. Cover with lid and simmer gently until soft. (Time will vary: 1 hour for farmed rabbit, 2-3 hours if wild rabbit.)
7. Keep checking the pot, adding water if it gets dry.
8. When ready, remove rabbit pieces and set aside.
9. Strain liquid and return sauce to pot.
10. Keep sauce on low. Add chocolate, sultanas and brown sugar. Stir gently until sauce thickens a little.
11. Once thickened, return rabbit to sauce and serve when ready.



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