

DERBÈS WINES

Rabbit Stew With Onions



Ingredients

(Serves 6)

- 1 teaspoon of juniper berries, crushed
- 3-1/4 lbs of rabbit
- 2-1/4 onions, finely sliced
- 3 tablespoon of olive oil
- 1 tablespoon of sugar
- 1 teaspoon of thyme
- 1-3/4 oz wine vinegar

Warm up 2 tablespoons of oil in a pot. Braise the rabbit by starting with the boned parts. It takes about 15 minutes. Salt and pepper. Set aside.

Put the last tablespoon of oil and the onions in a sauté pan. Stir 3 minutes while the onions get to a golden color. Add the sugar. Stir and let caramelize. Add the vinegar and 3-1/4 ounces of water. Sprinkle with the thyme and the crushed juniper berries.

Put everything into a pot, cover, and cook slowly for 40 minutes. Season to taste.

Serve with polenta or mashed potatoes.

Cécile's Notes:

Enjoy with Derbès 2001 Russian River Chardonnay

