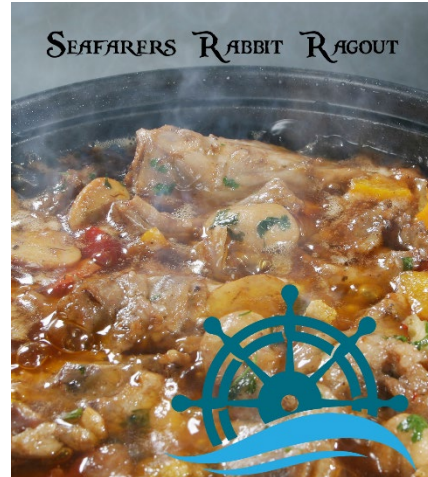




# SEAFARERS RABBIT RAGOUT

## INGREDIENTS

- 1 [Sinclair Family Farm rabbit](#), cut into pieces
- 2 tbsp butter
- 1 onion, sliced
- 8 oz sliced mushrooms
- 2 cloves garlic, minced
- 1 cup white wine
- 1 cup chicken broth
- 1 tsp thyme
- Salt and pepper to taste



## METHOD

- Pat rabbit pieces dry and season with salt and pepper.
- Brown rabbit in butter, searing on both sides at medium-high heat. Set aside.
- Reduce the heat to medium. Add the onion and garlic and sauté until aromatic.
- Deglaze with wine by carefully pouring the wine and scraping brown bits from the bottom of the pan.
- Add broth, thyme, and mushrooms.
- Return rabbit to the pan, cover and simmer on low, for 2-2 ½ hours.
- Remove rabbit from the sauce and let it cool.
- Continue to simmer the sauce.
- Pull meat from the bones and shred it into bite-sized pieces. Discard the bones.
- Stir rabbit back into the sauce, adding butter or seasoning for flavor.

Serve over pasta.

