

Country Rabbit & Onions: Tender, Savory & Easy Recipe

Step into the world of rustic, deeply flavorful cooking with this incredible



TIME
5-7 min

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INGREDIENTS

Rabbit pieces (legs, folds, loins - about 1.5-2 lbs total)
2 large onions, sliced
4 garlic cloves, smashed
2 tablespoons olive oil
1 tablespoon ground Hungarian paprika
1/4 teaspoon ground cumin
1/4 teaspoon ground coriander
1 1/2 teaspoon salt
Water (enough to cover, about 2-3 cups)
Black pepper to taste (optional, for seasoning)

DIRECTIONS

1. Let's get this delicious : Country Rabbit & Onions cooking!
2. SautØ Onions: Heat 2 tablespoons of olive oil in a large, heavy-bottomed pot or Dutch oven over medium heat. Add the 2 large sliced onions and sautØ for about 5-7 minutes, stirring occasionally, until they become transparent and softened.
3. Add : Garlic: Toss in the 4 smashed garlic cloves and continue cooking for an additional 1-2 minutes until fragrant, being careful not to burn the garlic.
4. Brown : Rabbit: Place the rabbit pieces (legs, folds, loins) directly on top of the softened onions and garlic in the pot. Increase the heat to medium-high. Cook, stirring energetically (turning the rabbit pieces frequently), for about 5 minutes, until the rabbit meat is nicely browned on all sides.
5. Add : Spices: Toss in the 1 tablespoon ground Hungarian paprika, 1/4 teaspoon ground cumin, 1/4 teaspoon ground coriander, and 1 1/2 teaspoon salt (and black pepper to taste, if using). Stir well to ensure all the rabbit pieces and onions are nicely covered with the spices. Cook for 1 minute, stirring, to allow the spices to bloom.
6. Add : Water & Simmer: Add enough water to the pot to just cover the rabbit pieces (about 2-3 cups, depending on your pot size). Bring the liquid to a simmer. Reduce the heat to low, cover the pot, and simmer for about 45 minutes, or until the rabbit is cooked through and very tender (a fork should easily pierce the meat). The exact cooking time may vary based on the size and cut of your rabbit pieces.

7. **Serve:** Remove from heat. Serve hot with creamy mashed potatoes or rice and your vegetable of choice.

SWAPS & NOTES

Rabbit: You can often find whole rabbits or pre-cut rabbit pieces in specialty butcher shops or some well-stocked grocery stores.

Ensure it's fresh or properly thawed.

Onions: Large yellow onions or sweet Vidalia onions work best for their natural sweetness when sautéed.

Slice them relatively thick so they don't disintegrate during cooking.

TIPS FOR SUCCESS

Dry Rabbit First: Pat the rabbit pieces thoroughly dry with paper towels before browning.

Don't Overcrowd: Brown the rabbit in batches if necessary to ensure good browning.

Overcrowding will steam the meat instead of searing it.

Bloom the Spices: Cooking the spices for a minute after browning the meat helps release their full aroma and flavor.

