

Hearty Country Rabbit & Onions: A Savory Stew Recipe

Here's what you'll need to create this comforting Country Rabbit & Onions:



TIME

8-10 min

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ChefManiac

INGREDIENTS

Rabbit (about 2-3 pounds total, preferably a mix of legs, forelegs, and loins, cut into serving pieces)
2 large yellow onions, thinly sliced
4 garlic cloves, smashed
2 tablespoons olive oil
1 tablespoon ground Hungarian paprika
... teaspoon ground cumin
... teaspoon ground coriander
1 ½ teaspoon salt
Water (approximately 5-6 cups, or enough to cover)

DIRECTIONS

1. Follow these steps to create your tender and flavorful Country Rabbit & Onions:
2. SautØ Onions: In a large Dutch oven or heavy-bottomed pot, heat 2 tablespoons of olive oil over medium heat. Add the thinly sliced large onions and sautØ, stirring frequently, until they become soft, translucent, and begin to caramelize, about 8-10 minutes. This step builds a foundational flavor for the stew.
3. Add : Garlic: Toss in the 4 smashed garlic cloves and continue cooking for another 1-2 minutes until they are fragrant. Be careful not to burn the garlic.
4. Brown the : Rabbit: Increase the heat to medium-high. Place the rabbit pieces on top of the onions and garlic in the pot. Cook, stirring energetically (but carefully, so as not to mash the onions too much), for about 5 minutes until all sides of the meat are nicely browned. This searing step adds another layer of flavor.
5. Toss in : Spices: Sprinkle the ground Hungarian paprika, ground cumin, ground coriander, and salt over the rabbit and onions. Stir everything well to ensure the rabbit and vegetables are nicely coated with the spices.
6. Add : Water & Simmer: Pour in enough water to just cover the rabbit and vegetables in the pot (approximately 5-6 cups). Bring the mixture to a boil over medium-high heat.
7. Slow : Cook: Once boiling, reduce the heat to maintain a gentle boil or high simmer (this will likely be between medium and medium-low heat). Cover the pot with a lid and let the stew simmer for about 45

minutes, or until the rabbit is cooked through and fork-tender. The exact time will depend on the size and cut of your rabbit pieces.

8. **Serve:** Once cooked, remove from heat. Taste and adjust seasoning if desired. Serve the hot Country Rabbit & Onions alongside creamy mashed potatoes or fluffy rice and your vegetable of choice for a complete and satisfying meal.

SWAPS & NOTES

Rabbit Cuts: Using a mix of rabbit cuts (legs, forelegs, loins) will provide varying textures and flavors.

If you can't find whole rabbit, pre-cut portions from a butcher are perfect.

Onions: Large yellow onions are ideal for their sweetness when sautéed, which balances the savory spices.

Don't rush the sautéing; caramelization is key here.

TIPS FOR SUCCESS

Browning is Key: Don't skip browning the rabbit!

This step adds a crucial depth of flavor to the stew.

Gentle Simmer: After bringing the stew to a boil, reduce the heat to a gentle simmer.

A rapid boil can make the meat tough or cause it to fall apart too quickly.

