

RABBIT (ZAJĄC PIECZONY)

Ingredients

- Rabbit
- Flour for dredging
- 4 tbsp. butter
- 1 cup Chopped mushrooms
- 1 onion chopped
- 1 clove garlic
- 3 pinches dry thyme
- 3 bay leaves
- $\frac{2}{3}$ cup meat stock
- $\frac{2}{3}$ cup tart white wine
- Salt and pepper to taste

Instructions

1. Cut rabbit in desired pieces, dredge with flour, and brown in butter.
2. Add rest of ingredients; bake in 350° oven until tender.

Notes

Should you not want to use wine, add 1 can cream of mushroom soup diluted with 1 cup water. This makes an excellent gravy.