



Hunter's Rabbit

100g olive oil

150g butter (or 75g butter and 75g pork fat cut into 3cm pieces)

1.5kg Meat (1 rabbit jointed into 8 pieces, 2 duck legs and 400g pork loin, quartered)

2 celery stalks cut into 2cm lengths

2 large carrots cut into 2.5cm lengths

1 large white or red onion cut into 8 pieces

4 garlic cloves, lightly crushed

2 sprigs of rosemary, broken into small pieces

5 bay leaves

100ml white wine

200-300 chicken stock

2 large potatoes, peeled and quartered

Heat the oil, butter and pork fat (if using) together in a large saucepan over a medium heat. When hot, add all the different meats together and fry for about 30 minutes or until well browned, turning the joints only once during the cooking time.

Next add the celery, carrots, onion, garlic, rosemary and bay leaves and fry until golden. Pour in the wine and enough stock to almost cover the meat. Put the lid on askew to allow some steam to escape and simmer for about 1.5 hours until the liquid has almost disappeared.

Halfway through the cooking time, add the potatoes. The liquid should reduce down to a sticky consistency and the meat and potatoes should be well cooked and browned all over. If the liquid disappears before the meat is cooked, add extra stock; conversely, if there is too much liquid when the meat is cooked, remove the lid and boil hard to reduce the amount.

Serve