



# Beer and honey braised rabbit



- 1 rabbit
- 1 onion
- 3 stalks of celery
- 1 leek
- 1 carrot
- 3 cloves garlic
- 2 bay leaves
- Thyme
- 1 mild beer
- ½ cup honey
- 2 cups chicken stock
- Salt and pepper

Remove the hind legs and front legs of the rabbit and cut the center part or “saddle” in half leaving the ribs and the back. Season and Sear the pieces in a large heavy bottom pot on all sides. Remove the pieces from the pot. Roughly chop the carrots, celery, onions, leeks, and garlic in the same pot from the rabbit sweat off the vegetables over medium heat. Return the rabbit to the pot and add the stock, beer, honey, thyme, and bay leaves. Place in a 300 degree oven for 1 ½ hours or until the meat is tender.

- 1 ½ cups dry white beans
- 1 carrot small diced
- 2 stalks celery small diced
- ½ onion small diced
- 3 cloves garlic sliced
- 2 cups tomato
- Fresh thyme
- Fresh parsley
- 2 bay leaves
- ½ cup white wine
- ½ cup diced ham
- ½ cup diced salami
- 2 teaspoons fennel seeds
- 2 cups chicken stock
- Salt and pepper

Place the dry beans in a large bowl cover with 1 inch of water and place in the fridge over night. Cook the beans in a medium pot covered in water over medium low heat until soft. In a separate large pot over medium high heat sweat the celery, onions, carrots, bay leaves, fennel seeds and garlic. Once the vegetables start to become translucent add the diced salami and ham cook for another minute then add the wine then the tomatoes and stock cook for 30 minutes. Once the beans are soft strain them and add to the large pot of the other ingredients, add the thyme and cook for another 15 minutes. Season to taste and add the chopped parsley.