

Wildwood Wabbit Curry

Submitted by Wendy Devlin

Ingredients

1 stick of butter, melted
1 onion, chopped
1 cup chicken broth
1 tablespoon curry powder
1 young rabbit, (12-16 weeks old) cut into Pieces
1/2 cup flour
1 tart apple, chopped
2 cups sour cream

1. Brush rabbit pieces with melted butter.
2. Dredge in flour.
3. Salt and pepper pieces.
4. Bake on rack, turning at least once, until rabbit is tender.
5. Cool and debone rabbit.
6. Saute onion and apple in remaining butter.
7. Add 1/4 cup of flour.
8. Stir until lumps are smoothed out. Add chicken broth and sour cream slowly, stirring constantly.
9. Simmer over low heat until blended.
10. Add curry powder, deboned rabbit and heat thoroughly.
11. Serve over rice. Or if following the 50 mile Diet:) Boiled or mashed potatoes.

As Wabbit Curry Sauce simmers, steam home-grown Cauliflower, Broccoli, Chinese Cabbage, Kale or Spinach to punch up the vitamin/flavor level to the accompanying curry. Season to taste. Enjoy!
Wendy Devlin