

CROCK POT-RABBIT STEW



READY IN: 8hrs 45mins

SERVES: 4-6

INGREDIENTS

- 3 - 4 lbs [rabbit](#)
- 6 [potatoes](#), quartered
- 8 [carrots](#), sliced
- 1 medium [onion](#), chopped
- 1 teaspoon [salt](#)
- ¼ cup beef consomme
- ¾ cup [beef broth](#)
- ¾ teaspoon [pepper](#)
- ¼ teaspoon [basil](#)
- 2 [bay leaves](#)
- ¼ teaspoon [rosemary](#)
- ¼ teaspoon [thyme](#)

DIRECTIONS

Cut rabbit into pieces. Layer onion, potatoes, and carrots in bottom of a crock pot.

Add spices to the pot.

Add rabbit, salt, pepper, consomme, and about 3/4 cup beef broth.

Cover and cook on low for 8 hours. Thicken gravy as desired.