

Stuffed Rabbit



Ingredients:

1 or 2 cleaned rabbits
Your favorite turkey stuffing recipe
1 cup water or chicken broth
Vegetables: potatoes, onions, carrots, garlic cloves
Optional: 1-2 tablespoons butter

Directions:

Preheat oven to 350 deg. Fahrenheit.
Rinse one or two fresh rabbit fryers.
Prepare your favorite turkey stuffing recipe.
Stuff the lung and the abdominal cavity with the turkey stuffing.
With cooking twine, tie the cavities closed.
Rub rabbit with olive oil or melted butter.
Optional: dot the rabbits and veggies with butter (see note below)
Place in covered casserole.
Add 1 cup of water or chicken broth to casserole.
Add your choice of chunked onions, red potatoes, carrots, garlic cloves
Cover casserole, and bake for 1 1/2 - 2 hours or until done.