

Rabbit Stew
(Coniglio Arrosto Morto)

INGREDIENTS:

Servings: 2 people

Olive oil	2 tbs
Small rabbit	1
Fresh rosemary	few sprigs
Fresh sage leaves	3
Dry red wine	1/3 cup
Bay leaf	1
Small onion	1
Small carrot	1
Small celery stalk	1
Bacon	3 oz
Butter	1 tsp
Tomato paste	1 tsp
Salt and freshly ground pepper	to taste
Beef or game broth (preferably home-made)	1/3 cup

Servings: 4 people

Olive oil	3 tbs
Medium rabbit	1
Fresh rosemary	few sprigs
Fresh sage leaves	6
Dry red wine	2/3 cup
Bay leaf	1
Medium onion	1
Medium carrot	1
Medium celery stalk	1
Bacon	5 oz
Butter	2 tsp
Tomato paste	1 tsp
Salt and freshly ground pepper	to taste
Beef or game broth (preferably home-made)	2/3 cup

Servings: 6 people

Olive oil	3 tbs
Large rabbit	1
Fresh rosemary	few sprigs
Fresh sage leaves	9
Dry red wine	1 cup
Bay leaves	2
Onion	1
Carrot	1
Celery stalk	1
Bacon	7 oz
Butter	1 tbs
Tomato paste	1 tsp
Salt and freshly ground pepper	to taste
Beef or game broth (preferably home-made)	1 cup

Servings: 8 people

Olive oil	1/4 cup
Small rabbits	2
Fresh rosemary	few sprigs
Fresh sage leaves	12

Dry red wine	1 1/3 cups
Bay leaves	2
Small onions	2
Small carrots	2
Small celery stalks	2
Bacon	10 oz
Butter	2 tbs
Tomato paste	2 tsp
Salt and freshly ground pepper	to taste
Beef or game broth (preferably home-made)	1 1/3 cups

Servings: 10 people

Olive oil	1/3 cup
Medium rabbits	2
Fresh rosemary	few sprigs
Fresh sage leaves	14 1/2
Dry red wine	1 2/3 cups
Bay leaves	3
Medium onions	2
Medium carrots	2
Medium celery stalks	2
Bacon	12 oz
Butter	2 tbs
Tomato paste	2 tsp
Salt and freshly ground pepper	to taste
Beef or game broth (preferably home-made)	1 2/3 cups

Servings: 12 people

Olive oil	1/2 cup
Large rabbits	2
Fresh rosemary	few sprigs
Fresh sage leaves	18
Dry red wine	1 pint
Bay leaves	3
Onions	2
Carrots	2
Celery stalks	2
Bacon	14 oz
Butter	2 tbs
Tomato paste	2 tsp
Salt and freshly ground pepper	to taste
Beef or game broth (preferably home-made)	1 pint

TOOLS:

Chef's knife
Cutting board
Skillet
Heat-proof casserole with lid
Aluminum foil
Blender
Slotted spoon

PREPARATION:

Joint the rabbit.

Preheat the oven to 350_ F.

In a heat-proof casserole, heat the olive oil and add the rabbit pieces. Brown on all sides, over moderate heat, for 10 minutes. Add the wine and herbs and bake, covered, for 1 hour. Turn once.

Peel and coarsely *chop the onion and carrot. Chop the bacon* and celery. Melt the butter in a skillet and sauté the vegetables and bacon over medium heat until tender, about 10 minutes. Mix in the tomato paste, stock, salt and pepper to taste. Add this mixture to the rabbit 30 minutes before it is ready.

When the rabbit is done, remove it and transfer it to a serving plate. Discard the bay leaves. Tent with aluminum foil to keep it warm. Remove the vegetables from the casserole with a slotted spoon, and purée them in a blender. Return the purée to the pan. Mix well and reheat over the stove to warm. Spoon the sauce over the rabbit and serve.