

Rabbit Casserole

Llamas.....the other hummer



Ingredients

- 3 to 4 cups cooked cubed rabbit
- 1 stick butter, (4 ounces)
- 1/2 cup flour
- 1/2 to 1+ tsp salt, or to taste
- 1/8 teaspoon pepper
- 2 1/4 cups chicken broth
- 1 cup whole milk
- 2 cups dry bread crumbs
- 2 small onions, chopped
- 1/2 cup chopped celery
- 1/2 teaspoon salt
- 1/2 teaspoon sage, crumbled
- 1/4 cup butter, (2 ounces)
- 4 oz sliced mushrooms
- 1 egg

Melt stick of butter in saucepan, heat until it bubbles and whisk in flour, salt and pepper. Continue to cook over low heat, then slowly add milk and broth, constantly stirring. Whisk egg in separate dish and slowly whisk in small amounts of sauce to raise egg to same temperature (this will avoid “scrambling” the egg). Add egg to sauce. Blend and cook for 3 minutes, constantly stirring. Set aside. Cover with plastic or a thin layer of cream to keep from forming a skin.

Mix bread crumbs, onion, celery, sage, salt and pepper to taste into a separate bowl. Mix in 1/4 c melted butter. Place in lightly buttered 2 qt casserole dish. Cover with rabbit cubes. Pour sauce over rabbit and bread mixture, add mushrooms. Blend with a fork to moisten bread crumbs.

Bake for 60 minutes in a 350 degree oven.

ENJOY!

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