

Rabbit Pot Pie

Blue-Ribbon Fare | July/August 2006



Contest-winner Eileen Gannon uses Niman Ranch Applewood Smoked Bacon, New Zealand white domestic rabbit, and farm-fresh and organic produce and eggs for her homey rabbit pie.

- 8 OZ. APPLEWOOD SMOKED BACON, CUT UP
- 1/2 CUP ALL-PURPOSE FLOUR
- 1 1/2 TSP. KOSHER SALT
- 1/2 TSP. GROUND BLACK PEPPER
- 1 DOMESTIC RABBIT (5 LB.), CUT IN PIECES
- 2 1/2 CUPS CHICKEN BROTH
- 1 1/2 CUPS DRY WHITE WINE
- 4 CLOVES GARLIC, MINCED
- 2 TBSP. SNIPPED FRESH ROSEMARY
- 1 LB. FINGERLING POTATOES, CUT IN 1-INCH PIECES
- 4 MEDIUM CARROTS, CUT IN 1-INCH PIECES
- 1 MEDIUM RED ONION, CUT IN THIN WEDGES
- 3 BABY LEEKS, SLICED
- 1/2 CUP SLICED CELERY
- 1/3 CUP BUTTER, SOFTENED
- 1/3 CUP ALL-PURPOSE FLOUR
- KOSHER SALT
- GROUND BLACK PEPPER
- 1 RECIPE *HERB PASTRY CRUST*

In a 6- to 8-quart Dutch oven, brown bacon, stirring occasionally. Drain bacon on paper towels, reserving drippings in pan. In a large resealable plastic bag combine 1/2 cup flour, 1 1/2 teaspoons salt, and pepper. Place rabbit pieces in bag, a few at a time. Seal bag and shake to coat. Brown rabbit on all sides in bacon drippings. Drain fat from Dutch oven. Add chicken broth, wine, garlic, and rosemary. Bring to boiling; reduce heat. Cover and simmer 1 hour. Add potatoes, carrots, onion, leeks, and celery. Return to boiling. Reduce heat and simmer 15 to 20 minutes more or until vegetables are tender.

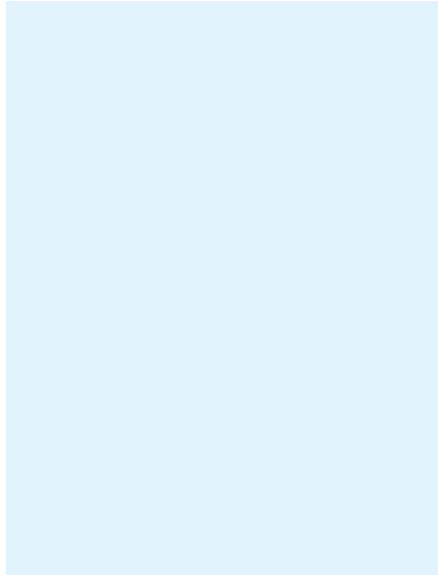
Remove rabbit from Dutch oven. Cool slightly. In a small bowl stir together butter and 1/3 cup flour until combined; stir into vegetable mixture in pan. Cook and stir until mixture is thickened and bubbly. Remove from heat. Remove rabbit meat from bones; coarsely chop or shred (you should have about 4 cups). Discard bones. Stir rabbit meat and bacon into vegetable mixture. Season to taste with additional salt and pepper. Transfer mixture to a 3-quart rectangular baking dish.

On a lightly floured surface, roll *Herb Pastry Crust* to a 14×10-inch rectangle. To transfer pastry, roll it around the rolling pin; unroll pastry atop rabbit mixture in dish. Tuck any dough edges into baking dish. Cut a few slits in the dough to vent. Bake in a 400° oven 40 minutes or until the pastry is golden brown and rabbit mixture is bubbling on edges. Cool 30 minutes on wire rack before serving. Makes 10 to 12 servings.

HERB PASTRY CRUST: In a medium bowl combine 1 1/2 cups all-purpose flour, 1 teaspoon snipped fresh rosemary, 1 teaspoon snipped fresh

Rabbit Pot Pie

Blue-Ribbon Fare | July/August 2006



oregano, 1 teaspoon snipped fresh thyme, and $\frac{1}{2}$ teaspoon Kosher salt. Using a pastry blender, cut in 6 tablespoons cold butter and 2 tablespoons shortening until the mixture resembles coarse meal. Sprinkle 1 tablespoon ice water over part of the flour mixture; gently toss with a fork. Push moistened dough to the side of the bowl. Repeat moistening flour mixture, using 1 tablespoon of ice water at a time (5 to 6 tablespoons total), until all of the flour mixture is moistened. Form dough into a ball.