

Grilled Rabbit with Rosemary and Orange Butter

Mesquite and rabbit go well together, and the high heat from the mesquite quickly sears the rabbit to seal in juices and flavor. Serves 4.

Ingredients:

Pound rabbit, cut into 2 into serving pieces
2 Cloves garlic, finely chopped
1 Teaspoon rosemary
1/2 Teaspoon cracked pepper
1/2 Cup olive oil
8 Tablespoons butter
1/2 Cup fresh Orange juice
4 Slices Oranges, for garnish

Preparation:

Rub the rabbit pieces with the garlic. Place them in a 9- by 13-inch pan and sprinkle them with the rosemary and pepper. Pour the oil over the rabbit pieces and marinate for 4 hours, turning the pieces every half hour. Pat dry and rub with olive oil to seal in the juices. Grill indirect after sealing over high heat rabbit for 3 min. per side. Over mesquite charcoal for 30 minutes, or until juices run clear. Meanwhile, melt the butter in a small saucepan and stir in the orange juice. Place the cooked rabbit on a warm platter and brush it generously with the butter mixture. Garnish with fresh orange slices and serve immediately.

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