

Hasenpfeffer

Serves 4 to 6.

Main Ingredient:

1 Hare or 2 rabbits, cut up

Marinade Ingredients:

2 Cups red wine

1 Cup game stock

1/2 Cup cider vinegar

2 Cloves garlic, minced

1/2 Teaspoon dried thyme leaves

1/2 Teaspoon dried rosemary leaves

1/2 Teaspoon dried marjoram leaves

10 Whole black peppercorns

1/2 Cup flour

6 Slices bacon, cut up

8 Ounces fresh mushrooms, quartered

1 Cup chopped onion

1 To 3 tablespoons butter

1 Teaspoon salt

1/2 Cup dairy sour cream or Creme Fraiche

1 Puck of game stock or 1 cup of game stock

Preparation:

In a large mixing bowl, combine hare pieces and all marinade ingredients. Cover bowl with plastic wrap. Refrigerate for 2 or 3 days, turning hare pieces daily. Lift hare pieces out of marinade. Pat dry; set aside. Strain and reserve 1 1/2 cups marinade, discarding herbs and excess marinade. Put flour on a sheet of wax paper. Add hare pieces, turning to coat. In Dutch oven, cook bacon over med. heat until almost crisp. Add mushrooms and onion. Cook until onion is tender, stir occasionally. Remove veg. mixture with slotted spoon; set aside. Add 1 tbsp butter to pan. Add hare pieces and brown on all sides, add butter if necessary. Return vegetable mixture to Dutch oven. Add salt and reserved marinade & stock. Add 1 puck of conc. game stock. Boil, Reduce heat; cover. Simmer until tender, 1 to 1 1/4 hours. With slotted spoon, transfer hare pieces to hot serving platter. Set aside and keep warm. Blend sour cream into cooking liquid. Cook over med. heat until heated through, stir occasionally; do not boil. Serve sauce over hare.