

# Rabbit with Honey and Thyme



Yield : Makes 4 servings  
Prep Time : 15 mins  
Cooking Time : 35-40 mins

## Ingredients

- 1 cup hard apple cider
- 2/3 cup chicken stock
- 1 tsp chopped thyme
- Salt and freshly ground black pepper
- 4 oz (115g) sliced bacon, cut into strips
- 3 tbsp whole grain mustard
- 3 tbsp creme fraiche
- 2 tbsp honey
- 1 tbsp vegetable oil
- 1 tbsp butter
- 1¾ lb (800g) rabbit, chopped on the bone into 12-14 pieces
- 1 large onion, sliced
- 2 garlic cloves, minced

## Directions

1. Heat the oil and butter in a large flameproof casserole over medium-high heat. In batches, add the rabbit and cook, turning occasionally, about 5 minutes, until browned. Transfer to a plate. Add the onion and cook about 3 minutes, until softened. Stir in the garlic and cook 30 seconds.
2. Stir in the cider and bring to a boil, then stir in the stock. Return the rabbit to the casserole, sprinkle with the thyme, and season with salt and pepper.
3. Return to a boil, then reduce the heat to medium-low. Cover and simmer about 20 minutes, until the rabbit is tender.
4. Meanwhile, cook the bacon in a small frying pan over medium heat, stirring occasionally, about 5 minutes, until brown and crisp. Transfer to paper towels to drain.
5. Stir the mustard, crème fraîche, and honey into the casserole and bring to a boil. Serve hot, topped with the bacon.

## Variation

### Rabbit with Prunes

Add 1 cup pitted dried plums (prunes) to the pan with the cider. Increase the stock to 1 cup. Add a squeeze of fresh lemon juice at the end of cooking.

Adapted from < <http://www.cookstr.com/recipes/rabbit-with-honey-and-thyme> >

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