

Rabbit Stew

1 rabbit dressed and cut into serving pieces

1/4 cup flour

Salt and pepper

4 tablespoons butter

2 onions, chopped

1/4 cup carrots, chopped

1 cup potatoes, chopped

Mixed herbs

Mix flour and seasonings together

Coat the rabbit pieces with the mixture

Melt the butter and fry the rabbit pieces until browned

Put the pieces in a large pan and add the onions, carrots, and potatoes

Cover with water and season with salt, pepper, and herbs

Cover and cook for three hours



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