



Stewed Rabbit and Biscuits

Recipe courtesy Scott Conant

Prep Time:	40 min	Level:	Serves:
Inactive Prep Time:	--	Intermediate	6 servings
Cook Time:	1 hr 0 min		

Ingredients

Biscuits:

1/2 pound plus 1 ounce cold small-cubed butter
4 ounces sugar
1/8 cup plus 1/2 teaspoon baking powder
1/2 tablespoon salt
1 1/2 pounds plus 1 1/2 ounces all-purpose flour
1/2 cup fresh tarragon leaves, chopped
1/2 teaspoon freshly ground black pepper
1 1/8 cup buttermilk
3 eggs

Rabbit:

2 whole rabbits (2 1/2 to 3 pounds each)
2 tablespoons all-purpose flour
Salt and freshly ground black pepper
2 tablespoons olive oil
2 shallots, cut into medium dice
10 baby carrots, halved
2 large sprigs rosemary
1/2 head spring garlic
Crushed red pepper
1 1/2 quarts chicken stock, hot
1 cup white wine
8 morels (or other seasonal mushrooms), quartered
1/2 cups fresh peas
2 sprigs fresh tarragon, leaves chopped

Directions

For the biscuits: Combine the butter, sugar, baking powder and salt in an electric stand mixer. Use the paddle attachment and mix until the butter is pea size. Next, add the flour, tarragon and pepper. Then, add the buttermilk and eggs. Mix until incorporated.

For the rabbit: Preheat the oven to 350 degrees F. Cut the rabbit into eighths (save the extra bones and trimmings to fortify stock). Dredge the pieces in flour and sprinkle with salt and pepper.

In large saute pan or small rondeau, heat the olive oil. Sear the rabbit over medium-high heat. Remove when golden brown, 3 to 4 minutes and reserve. Discard the oil and turn the heat down to medium-low.

Saute the shallots until blonde, 4 to 5 minutes. Add the carrots, rosemary, spring garlic, pinch of crushed red pepper and pinch of salt. Saute until soft, 3 to 5 minutes. Add the rabbit, allow to cook for 2 minutes. Next, add the hot stock, white wine and morels, and bring the liquid to a simmer. Simmer for about 4 minutes.

Top with the biscuit mixture in small dollops. Then add peas. Bake until the biscuits are golden, the filling is bubbling and the rabbit is tender, 30 to 35 minutes.

Top with the tarragon and serve.



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