

## PORTUGUESE STEWED RABBIT

SERVES: 04

PREP TIME: 00 hr 10 min

COOK TIME: 01 hr 15 min

### INGREDIENTS

- 1 rabbit (about 2 lbs) cut into pieces
- 1/2 cup of white wine
- 3/4 cup of beef broth
- 4 tomatoes
- 1 teaspoon of chopped parsley
- 2 tablespoons of lard or vegetable shortening
- 3 tablespoons of olive oil
- 1 large onion
- 1 clove of garlic
- Salt (to taste)
- Pepper (to taste)



### DIRECTIONS

In a large saucepan, heat the olive oil and lard (vegetable shortening), once hot, add the rabbit and fry on both sides, about 10 to 15 minutes.

Then reduce to a low heat and add the wine, the broth, the chopped tomatoes, without skin or seeds, the minced onion, crushed garlic, parsley and salt and pepper to taste.

Cover the saucepan and cook for about 1 hour over low heat.

Rectify the seasonings and serve hot.

FOR A PINCH OF *Seabra's* FLAVOR...

Serve with a side of green vegetables  
or mushrooms!