



Tonno Di Coniglio (Rabbit, Preserved in Olive Oil)

Note from Chérie: While not required for the recipe, the water pot full of veggies and aromatics is a wonderful opportunity to make rabbit stock. This recipe can also be made with chicken or other poultry.

Cooking time: 1 hour active, 1 hour inactive
serves 8 as an appetizer, 4-6 as a meal on its own

1 whole rabbit

1 of each: carrot, celery stalk, and onion

6 cloves of garlic, a few for the water pot and a few for the oil

10 sage leaves, roughly

2 bay leaves

2 tablespoons of whole peppercorns

1 cup of great-tasting olive oil

Salt and freshly cracked pepper, to taste

Thyme, parsley, and/or basil, optional

Salt the rabbit the day before or the morning prior to cooking.

Bring a pot of lightly salted water to a boil, along with carrot, celery, onion, 5 sage leaves, bay leaves, 3 garlic cloves, peppercorns, and optional herbs. Simmer for about an hour (you can either cook the rabbit whole or break it down), once the rabbit is cooked, let it cool in its cooking water.

Once cool enough to handle, pick the meat from the bones in large chunks and create a bottom layer of rabbit in a ceramic bowl. Sprinkle some salt and freshly cracked pepper followed by a few sage leaves, garlic cloves, and a drizzle of olive oil. Proceed with additional layers. Let the rabbit marinate for at least one day.

OPTIONAL STOCK: You can make a stock by tossing the bones back in the stock pot, along with any veggie scraps you have around (kale stems, spring onion stalks, etc.) Simmer on low for 4 hours or more.

SOURCE: [THESAVERY.SUBSTACK.COM](http://thesavory.substack.com)