Hasenpfeffer (Rabbit Stew)

Ingredients:
• 1 large or 2 small rabbits, cut in serving pieces
• 1 c. vinegar
• 1 c. beer
• 1 large onion, sliced
• 2 Tbsp. mixed pickling spices
• 1 tsp. salt
• 6 peppercorns, crushed
• Flour
• 3 slices bacon
• 1 Tbsp. sugar
• 3 Tbsp. flour
• 3 gingersnaps
• ½ c. sour cream

Directions:
• Combine vinegar, beer, sliced onion, spices, salt and pepper in a large glass, earthenware or enamel container. Add rabbit, cover and refrigerate for 1 or 2 days, turning several times. Remove from marinade and reserve 2 cups of marinade for gravy. Pat rabbit dry.

Dice bacon and cook over moderate heat until crisp. Remove from fat and set aside. Add rabbit pieces and brown well on all sides, adding a little butter, if necessary. Sprinkle with sugar, cover and cook over moderate heat until tender, about 1 hour, adding a few tablespoons of the marinade to form steam, if necessary. Remove from the pan and keep warm.

Add 3 tablespoons of flour to the drippings, add 2 cups of the marinade and crumbled gingersnaps. Adjust seasoning. Cook and stir until smooth and thickened. Add sour cream and blend. Add rabbit and bacon bits and heat only to serving temperature.

Makes 6 servings. Per serving: 166 calories, 3 grams (g) fat and 17 g carbohydrate