

BILL'S RABBIT PIE RECIPE

PREPERATION TIME: 30 MINUTES COOKING TIME: 2 HOURS
QUANTITY: 2 MEDIUM PIES

Filling

1 rabbit, cut into pieces
1 tablespoon vinegar
1oz (25g) flour
Salt and pepper
1-2oz (25-50g) dripping or cooking fat
2 bacon rashers, chopped (if available)
2 medium onions, sliced (if available)
3 medium carrots, sliced
1 pint (600ml) water or chicken stock
¼ (150ml) dry cider
½ tablespoon chopped tarragon or basil

Pastry

4oz (125g) Plain flour
2oz (50g) butter, lard or margarine
3-4 tablespoons water
Pinch salt

Method

Put the rabbit to soak in cold water with the vinegar for 30 minutes. Remove and dry well. Mix the flour with the seasoning and coat the rabbit joints in this. Heat the dripping or cooking fat with the bacon rinds, add the rabbit and cook steadily for about 10 minutes, or until golden brown in colour. Remove from the pan, add the bacon, onion and carrots and cook for 5 minutes then return the rabbit to the pan with the water or stock, steer as the liquid comes to the boil and thickens slightly. Add the cider and the tarragon.

Cover the pan and simmer gently for about 1 ½ hours. Check there is sufficient liquid in the pan, if not add a little more water or stock and bring to the boil. Pour the mixture into two medium sized pie tins and leave until cold.

For the pastry, in a bowl rub together the flour and fat. If your hands are too warm for making pastry use the back of a spoon. Once well rubbed, add a tablespoon of water at a time to form the pastry. Roll out on a floured surface and cut slightly larger than the top of the pie tins. Place the cut pastry onto the pie and pinch the edges to seal it to the tin. Cut a small slit in the centre to allow the steam to escape. Glaze with egg or milk.

Place in an oven at 150c for around 30mins or until the pastry has turned golden.

Serve with boiled potatoes, carrots, peas and sweetcorn.

Notes:

-Onions may be tricky to get hold of due to the supply from France and Spain being cut off, so make sure you're extra nice to your Green Grocer!

-In this form the recipe calls for a week's ration of butter, egg and bacon. This may not be a problem if supply is good and you live in a large house hold. If you live on your own you may wish to save up your rations and have the pie for a special occasion but remember, it is against the law to hoard your rations!

-Pie filling is based on Marguerite Patten's Rabbit Stew recipe.

