



Served up with our "[panadera potatoes](#)".

Conejo a la vinagreta (vinegar rabbit)

A friend passed along this recipe recently and our test run came out beautifully. At the end of the day, it's a take on a French classic, **vinegar chicken**. In fact, if rabbit is not available, chicken or a game bird like grouse or pheasant would work perfectly. It's simple enough, inexpensive with few ingredients and comes together in less than an hour.

Ingredients

1/2 rabbit (400 grams) cut in 4 or 5 pieces

1/2 head of garlic (sliced crosswise)

1 onion thinly sliced

1 sprig of thyme, 1 clove, 1 bay leaf

1/4 cup white wine

1/4 cup water

1/4 cup vinegar

Olive oil, salt & pepper

Preparation

Season well with salt & pepper

Brown the meat on medium high in 2 or 3 tablespoons of olive oil

Reduce heat to medium, add onion and cook until it takes on a little color

Add garlic cut side down, thyme, bay leaf & clove, sautee for a couple of minutes

Lastly, add wine, water & vinegar, cover and cook on low for 35 to 40 minutes, turn the pieces after 15 minutes, add more liquid if needed.

Check to be sure the meat is tender, cook for bit longer if necessary. Check seasoning and serve.

Note:

1. **Serves two.** Potatoes, rice or a simple salad go well on the side. Have some bread on hand to mop up those tasty juices. Also, squeeze out the garlic, it's delicious!
2. As mentioned, chicken will work just as well in this recipe; and if you can get your hands on a game bird, even better.



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