



Jake Dingel/PGC Photo

Finally, I'll let you in on how I prepare my rabbits for the table. Mom always rolled the meat in flour and then fried the rabbits in a cast iron skillet with sliced onions. While they were good, I do it a little differently today. After cutting the rabbit into pieces, I marinate the meat for about an hour and then cook it on an outside grill. There are several marinating mixes available in the grocery stores, but I always choose the mesquite flavor marinate mix for my rabbits. I like to slice a white onion and place it with the meat for the hour and then cook the onion slices on the grill by placing them on top of the rabbit meat. If you don't have a grill, or if the weather is too bad outside to use your grill, after marinating the rabbit put the meat, onion, and the marinate in a skillet and cook it all at a medium heat.

In the same section of the grocery store where the packets of marinate mix is found you will find a mix for beef stew. I use this as well by adding the mix, precooked and deboned rabbit pieces, and a variety of fresh vegetables to a crock pot and allowing it to cook all day at a low or medium heat setting. This goes great with a loaf of homemade bread. Freeze whatever is not eaten so that you can enjoy another meal of rabbit stew later.

In closing, I would simply like to share a comment made by a friend that I think says it all. I had given John a pup once and after spending the first hunting season with "Harry" John told me, "You know, that little dog has changed my life." Yes John, they will do that.