

Civet de Lapin (Rabbit Stew with Red Wine)

Yield: 6 min
Total Time: 90 min

Recipe from: <https://www.recipeschoose.com/recipes/kidney-fry-recipe-indian>

Ingredients:

- 4 tablespoons butter
- 3 tablespoons extra-virgin olive oil
- 6 pieces kidneys
- 5 pounds rabbits
- ground black pepper
- salt
- 1 yellow onion medium, peeled and finely chopped
- 4 cloves garlic peeled and minced
- 1 leek white part only, washed and trimmed
- 2 carrots peeled
- 1 turnip peeled
- 2 celery stalks
- 3 sprigs fresh rosemary
- 6 sprigs fresh thyme
- 1 bay leaf
- 3 1/3 cups dry red wine such as cahors
- 4 cups chicken stock
- 1 pound pearl onions peeled
- 1 tablespoon sugar
- 1/4 pound pancetta julienned
- 1 pound white mushrooms small

Nutrition:

1. Calories: 830 calories
2. Carbohydrate: 29 grams
3. Cholesterol: 340 milligrams
4. Fat: 24 grams

5. Fiber: 4 grams
 6. Protein: 96 grams
 7. SaturatedFat: 10 grams
 8. Sodium: 850 milligrams
 9. Sugar: 15 grams
-

Thank you for visiting our website. Hope you enjoy Civet de Lapin (Rabbit Stew with Red Wine) above. You can see more 18 kidney fry recipe indian Cook up something special! to get more great cooking ideas.