

# German Rabbit Stew

Yield: 4 min  
Total Time: 150 min

Recipe from: <https://www.recipeschoose.com/recipes/southern-rabbit-stew-recipe>

## Ingredients:

- 2 rabbits cottontail, or 1 domestic rabbit, cut into serving pieces
- salt
- 2 tablespoons unsalted butter
- 2 tablespoons flour
- 2 cups chicken stock
- 1 onion sliced root to tip
- lemon Zest of a, white pith removed, cut into wide strips
- 3 bay leaves
- 1/4 cup lemon juice
- 2 tablespoons capers
- 1/2 cup sour cream
- white wine to taste, at least 2 tablespoons
- black pepper
- parsley for garnish, optional

## Nutrition:

1. Calories: 220 calories
2. Carbohydrate: 18 grams
3. Cholesterol: 35 milligrams
4. Fat: 13 grams
5. Fiber: 3 grams
6. Protein: 6 grams
7. SaturatedFat: 7 grams
8. Sodium: 520 milligrams
9. Sugar: 5 grams

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