

## Rabbit Braised with Onions

1 rabbit  
100 g (4 oz) thick slice of smoked bacon cut into larding strips  
Salt and freshly ground black pepper  
1–2 tsp dried thyme  
2 tbsp oil  
2 large onions  
250 ml (8 fl oz) chicken stock

Cut cleaned rabbit into portions, lard with bacon, season, sprinkle with thyme and in a frying pan brown in oil. Remove rabbit and place in the Remoska. Add finely chopped onion to oil in the pan and fry until translucent. Transfer to the rabbit portions, add stock, cover and cook until tender, approx 40 minutes.

Serve with boiled potatoes and compote of cranberries