

Rabbit cooked in Cisk, garlic & lemon

Servings: 4

Cooking time: 30 minutes

Ingredients:

1 fresh rabbit, approx 1.4kg
2 slices Prime streaky bacon, skinless
4 cloves garlic, coarsely chopped
2 tablespoons olive oil
1 good sized lemon
1 can Cisk Excel
Pinch of salt and pepper
Fresh parsley



Method:

Cut up the rabbit into small pieces. Season with salt and pepper
Split rabbit liver in two and wrap bacon around the morsels
Put rabbit pieces in a glass bowl. Add beer, juice of half a lemon and chopped garlic.
Allow to stand in fridge for at least an hour
Grill rabbit pieces on moderate heat and turn frequently
Cook rabbit until golden brown and sprinkle with remaining marinade
Garnish with fresh parsley and a wedge of lemon

Serving suggestions:

Grilled vegetables and baked potatoes offer a healthy alternative as a side option with this recipe

Tips & Hints:

If you feel uneasy with sharp knives, ask the butcher to cut up the rabbit into bite-size parts
Cisk Lager can be used as an alternative to Cisk Excel