

Eggplant Rabbit Rhode IV

Ingredients

3 eggplants peeled
6 slices of bacon diced
1 cup plain flour
1 rabbit cut into pieces
1 ½ cup diced capsicum
1 cup diced onion
2 cups basic rabbit or chicken stock
1 cup cream
1 cup fine bread crumbs
1 egg and milk wash

Seasoning Mix

1 tsp salt
2 tsp onion powder
2 ½ tsp paprika
1 ¼ tsp garlic powder
1 tsp white pepper
1 tsp dried basil leaves
½ tsp black pepper
½ tsp file gumbo powder

Method

In a heavy quart saucepan fry the bacon until crisp. Remove from heat with a slotted spoon. In a small bowl mix seasoning mix with 1 cup of flour. Dredge the rabbit pieces in the seasoned flour until well coated, Add the rabbit pieces to the bacon dripping. Cook until brown on all sides. Remove from pan and then add the capsicum, onions and bacon and continue to cook until vegetables get tender whilst stirring and scraping the bottom of the pan. Add 2 tbsp of seasoned flour and mix well. Add the stock, stirring until all the sediment on the pan bottom dissolves. Cook for 2-3 minutes and then add the cream. Add the rabbit pieces back to the sauce and simmer on low for 45 minutes. Cut each eggplant into rings. Dredge the pieces in the seasoned flour, then egg and milk wash and then into the breadcrumbs. Fry the eggplant in hot oil until golden about 1-2 minutes per side. Drain on paper towel. To serve, place eggplant on plate and cover with rabbit pieces and sauce.