

## David Osborn's Rabbit Pot Pie

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- 5 tbsp. of shortening
- 4 medium onions, finely sliced
- 1 tsp. of ground cinnamon
- $\frac{3}{4}$  tsp. of garlic, crushed
- 1 cup of plain yogurt
- 2-3 rabbits, about  $2\frac{1}{2}$  to 3 lbs., cut up
- Crushed red pepper or cayenne pepper to taste
- $1\frac{1}{4}$  tsp. of ground ginger
- 1 tbsp. of ground coriander
- 2 cups of hot water
- $\frac{1}{2}$  of a fresh coconut
- 1 tbsp. of poppy seeds
- Salt to taste
- 24 cashews
- Juice of 1 lime

1. Heat 4 tbsp. of shortening in large skillet.
2. Add onions and brown slowly.
3. Add separately, stirring after each addition: cloves, cinnamon,  $\frac{3}{4}$  tsp. of ginger, garlic.
4. Stir in yogurt.
5. Add rabbit and brown meat 4-5 minutes.
6. Heat 1 tbsp. of shortening in a small skillet.
7. Add crushed pepper,  $\frac{1}{2}$  tsp. of ginger, and coriander.
8. Fry spices 2-3 minutes and then add rabbit.
9. Add water and cover tightly.
10. Cook over low heat about 1 to  $1\frac{1}{2}$  hours until about two-thirds done.
11. Grind together to a fine paste using a fine blade of a food chopper or high-speed blender: coconut, poppy seed, and salt. \*Note: To open fresh coconut, place in oven at 325 degrees F about 15-20 minutes. Do not overheat. Cool, Pierce the 3 "eyes" at one end and drain the milk. Be careful, it's hot. Crack the shell with a hammer and pull off the white meat. Remove the brown skin from the meat.
12. Add this paste to rabbit mixture.
13. Add nuts and lime juice.
14. Cook  $\frac{1}{2}$  hour longer or until done.

**By David Osborn; originally printed in the UGA Wildlife Society's Wild Game Cookbook**

