

Jugged Hare

In America, hare is called jackrabbit or snowshoe hare. Hare has a gamier flavor than rabbit. If hare cannot be found, then rabbit may be used.

Ingredients	Cooking Utensils	Serving Utensils
1 hare	knife and cutting board	serving plate
flour	measuring cup	serving fork
salt	measuring spoons	serving spoon
fresh ground black pepper	deep casserole dish with lid	
bacon fat or oil	string	
2 medium onions	scissors	
1 small onion	port glass	
1 medium carrot	plate	
6 whole cloves	frying pan	
2 fatty bacon slices	meat fork	
6 mushrooms	vegetable peeler	
1 lemon	small cookpot	
4 black peppercorns	deep pan	
1 cup red wine		
1 glass port wine		
1 Tbs. red currant jelly		
enough rich beef stock to cover water		
forcemeat balls		

1 *bouquets garnis*—made from 3 or 4 sprigs parsley **or** chervil, 1/2 bay leaf, 2 sprigs fresh thyme, 1 white portion of a leek, and 2 cloves, placed inside several celery stalks and tied with string.

Make the stock in advance. Good rich beef stock can be bought from the store. Bouillon cubes can be used but they are not as rich. Make the *bouquets garnis*. Remove the outer skin from all the onions. Slice the medium onions and carrot. Stick the cloves into the small onion. Peel the lemon and cut it in half. Chop the bacon into pieces. Wash the mushrooms but leave them whole. The dish can be prepared up to this point in advance.

For the forcemeat

Ingredients Utensils	Cooking Utensils	Serving
2 cups bread crumbs	knife and cutting board	

2 oz. suet	measuring cup
handful parsley	meat grinder
1 egg	mixing bowl
salt	wooden spoon
fresh ground black pepper	baking dish
milk (if needed)	

Chop the parsley. Shred the suet in a meat grinder. The butcher can do this for you. In a mixing bowl combine the bread crumbs with the suet, salt, pepper and chopped parsley. Add the egg to bind the whole together. If needed, add a little milk to bind the ingredients together.

Preheat the oven to 350°F. Cut the hare into joints. The butcher can do this for you. Mix the flour with the salt and pepper on a plate. Dredge the hare joints in the seasoned flour. Heat the bacon fat or oil in the frying pan on the stove over medium high heat. Fry the hare until lightly browned all over. Remove the hare from the pan and place it in the casserole dish. Add the onions, carrots, mushrooms, bacon, peppercorns, and the *bouquets garnis* to the casserole dish. Cover with the stock and add the red wine. Make sure the lid is tight-fitting on the casserole dish. If it is not, cover with aluminum foil before placing the lid on the dish. Place the dish in the deep pan and fill the pan 2/3 full with water. Cook 3 to 4 hours or until the hare is tender.

While the hare is cooking, make the forcemeat and form it into small balls. A small amount of red currant jelly can be added to the forcemeat recipe. In the last 30 minutes of cooking the hare, place the forcemeat balls on a baking dish in the oven to cook. The forcemeat balls may also be fried in bacon fat in a frying pan on the stove over medium high heat. Before the hare is done, warm the port wine the red currant jelly in a small cookpot on the stove over medium heat. Just before removing the hare from the oven, pour the port mixture over it. Place the hare and the forcemeat balls on the serving plate and pour the sauce over it. Serve hot.