

Rabbit With Bell Peppers (Coniglio ai Peperoni)

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Makes 4 servings

Ingredients

- 1 rabbit, cut into 5 or 6 pieces
- Salt and freshly ground black pepper
- All-purpose flour, for dusting
- 1/4 cup olive oil
- 1 sprig rosemary, chopped, plus extra to garnish
- 2 sprigs sage, chopped, plus extra to garnish
- 3/4 cup white wine
- 1 onion, chopped
- 1 clove garlic, chopped
- 2/3 cup chicken broth
- 3 yellow bell peppers, seeded and cut into quarters

Instructions

Season the rabbit with salt and black pepper. Dust with flour and shake off the excess. Heat the oil in a large pan, add the rabbit and herbs, and cook over medium heat, turning occasionally, for about 10 minutes, until browned all over. Pour in the white wine and cook for 5 minutes, or until the alcohol has evaporated. Add the onion and garlic, season with salt and pepper, and pour in the broth.

Bring to a boil, then reduce the heat, cover and simmer, stirring occasionally, for 30 minutes. Add bell peppers, re-cover and simmer until the rabbit is tender, about 30 minutes more. Before serving, sprinkle with rosemary and sage.

--Adapted from "Recipes From an Italian Summer" by the editors of Phaidon Press