Caveberry Farm Rabbit Cacciatore

Ingredients:

1. 2 tablespoons olive oil
2. 3 cloves garlic, pressed
3. 1 quart jar canned tomatoes with juice
4. 1/3 cup tomato paste
5. 1/2 cup red wine
6. 1 1/2 teaspoons white sugar
7. 1 1/2 teaspoons dried oregano
8. 1 1/2 teaspoons dried basil
9. 1/2 teaspoon salt
10. 1 tablespoon New Mexico red chile
11. 3-4 slices bacon, cut into 1” pieces
12. 1 carrot, chopped
13. 1 stalk celery, chopped
14. 2 green bell peppers, cut into chunks
15. 2 onions, cut into chunks
16. 1/2 pound fresh mushrooms, sliced
17. 2 eggs
18. 1 cup all-purpose flour
19. 1 teaspoon salt
20. 1 teaspoon New Mexico red chile
21. 1/2 rabbit in quarters
22. 1 pound dry linguine pasta
23. 1/4 cup chopped fresh parsley
24. 1/4 tablespoon freshly shredded Parmesan cheese, or to taste

Procedure:

1. Preheat oven to 325 degrees F (165 degrees C).
2. Heat 1 tablespoon of olive oil in a Dutch oven over low heat, and cook and stir the garlic until tender but not browned.
3. Pour in the tomatoes with their juice, and mash with a potato masher to leave the tomatoes in chunks.
4. Stir in tomato paste, red wine, sugar, oregano, basil, salt, and red chile, and mix until the tomato paste is smoothly combined into the sauce. Bring to a simmer, and cook, stirring often
5. Brown bacon in a skillet and reserve, then cook and stir the carrot and celery until tender in the bacon grease, reserve.
6. Stir bacon pieces, carrot and celery into the sauce in the Dutch oven.
7. In the same skillet with the bacon grease, cook and stir the green peppers and onions until the onions are translucent, reserve.
8. Add the onion and peppers to the sauce in the Dutch oven and continue to simmer and mix the sauce.
9. Mix the flour, salt and chile and put in a shallow dish
10. Beat the eggs in a bowl. Dip rabbit pieces in egg, and then dredge in flour. Tap off any excess flour, and brown the rabbit pieces in the hot bacon grease until browned on both sides. Place the rabbit pieces into the Dutch oven
11. Cook and stir the mushrooms in the skillet with the bacon grease until they give up their liquid.
12. Stir the mushrooms into the sauce in the Dutch oven and cover. .
13. Bake in the preheated oven until the rabbit is tender and no longer pink inside, about 1 hour. If sauce begins to boil harder than a simmer, reduce oven heat to 300 degrees F (150 degrees C).
14. About 15 minutes before serving time, bring a large pot of lightly salted water to a boil. Stir in the linguine pasta; bring back to a boil, and cook, stirring often, until the linguine is tender but still al dente. Drain the pasta well.
15. Turn the linguine out onto a large platter, and top with the rabbit and sauce. Sprinkle with parsley and Parmesan cheese to serve.