

Rabbit Braised with White Wine, Rosemary, Cinnamon, and Pine Nuts



(Serves 4)

½ teaspoon each of ground allspice, ground cinnamon, sugar, salt, black pepper, and Aleppo pepper
one three to four pound rabbit cut into small pieces
Extra-virgin olive oil
1 round slice pancetta, ¼ inch thick, chopped
1 large shallot, diced
2 garlic cloves, thinly sliced
1 bay leaf
½ a cinnamon stick

4 sprigs rosemary, the leaves chopped
1 large wine glass of dry white wine
1 15-ounce can San Marzano plum tomatoes, chopped, with the juice
½ cup chicken broth
A handful of lightly toasted pine nuts

Mix all the spices together in a large bowl. Add the rabbit pieces, and toss them around with your hands until they're well coated with the spices.

Preheat the oven to 325 degrees.

Set out a rectangular baking dish that will hold the rabbit in one layer.

Heat 2 tablespoons of olive oil in a large skillet over medium-high heat. When the oil is hot, brown the rabbit on both sides (do it in batches if necessary). Place the browned rabbit in the baking dish.

Pour most of the oil out of the skillet (if it has become too burned, you'll need to wipe it out). Add the pancetta, and let it get crisp. Add the shallot, and sauté until softened. Add the garlic, and let it sauté a minute, just to release its aroma. Add the bay leaf, cinnamon stick, and rosemary, and sauté a minute. Add the white wine, and let it bubble for a minute or so. Add the tomatoes and the chicken broth, and let bubble for about 3 or 4 minutes. Season with salt and black pepper. Pour the liquid over the rabbit. The liquid should just about cover them (if it doesn't, add a little more chicken broth or water).

Cover the dish tightly with aluminum foil, and place it in the oven until the rabbit very tender, about 2 hours.

Take the rabbit from the baking dish, and arrange them in a large, shallow serving bowl. Degrease the cooking liquid. Reheat the sauce briefly, and pour it over the rabbit. Garnish with the pine nuts. Serve hot.

Adapted from < <http://ericademane.com/2009/01/21/spare-ribs-with-sicilian-flavors/> >