

# ***RABBIT STEW***

Wine suggested :  
French red wine,  
Guigal, Côtes-du-Rhône  
2004, this is a dry and  
moderately-bodied wine

*For 12 rabbit legs:*

## **Marinade**

*4 bay leaves*

*4 sticks of fresh thyme*

*2 tablespoons of cooking salt*

*1 tablespoon of sugar*

*A handful of whole black pepper*

*3 tablespoons of chopped fresh garlic*

*Marinate the rabbit legs for a whole day in the above marinade.*

*Place the meat in an ovenproof dish and  
pour a beef stock\* to cover it.*

*Cover the dish with aluminum paper and cook  
until the meat is tender.*

*\*Once cooked, strain the stock.*

## **Maple sauce:**

*Reduce 2 cups of maple syrup.*

*Add the cooking stock.*

*Simmer and add fresh thyme, salt, pepper,  
beef stock powder and your favorite seasoning.*

*Thicken with corn starch. Strain and serve.*

This menu prepared by Michel Lebacq, Chef  
Le Victorin, Hotel & Congress in Victoriaville