

Slow Cooker Rabbit Stew

Ingredients:

- 2 lbs rabbit meat, cut into pieces
- 1 onion, chopped
- 3 carrots, chopped
- 3 potatoes, chopped
- 2 cloves garlic, minced
- 2 cups chicken broth
- 1 tsp dried thyme
- Salt and pepper, to taste
- 2 tbsp flour
- 2 tbsp butter

Instructions:

In a large skillet, melt the butter over medium heat. Add the rabbit pieces and cook until browned on all sides.

- In a slow cooker, add the browned rabbit pieces, onion, carrots, potatoes, garlic, chicken broth, thyme, salt, and pepper. Stir to combine.
- Cover and cook on low for 6-8 hours or on high for 4-5 hours.
- In a small bowl, whisk together the flour and 1/4 cup of water. Add the mixture to the slow cooker and stir to combine. Cook for an additional 30 minutes until the stew thickens.
- Serve hot with crusty bread or over mashed potatoes.