

ROYAL HARE STEW

Ingredients:

- 1 Hare, jointed, blood and liver reserved
- 50g/2oz Butter
- 2 x 125g/4oz pieces green streaky bacon, each cut into 12 strips
- 3 Medium onions, finely chopped
- 2 tbsp flour
- 10 Garlic cloves
- 500ml/17fl oz stock
- 500ml/17fl oz Red wine
- Salt & Pepper
- 24 Shallots, sliced finely
- 1 Bouquet Garni
- 24 Mushrooms

Method:

1. Fry the hare in the butter until lightly browned. Add half the bacon and all the onions and mix well.
2. Sprinkle the hare with the flour and cook, stirring and turning the pieces over regularly, for at least 10 minutes or until the flour is well browned.
3. Add 5 of the garlic cloves, crushed, and pour in enough stock and red wine to cover the meat completely. Season with salt and pepper, and add one third of the shallots and the bouquet garni. Reduce the heat to very low and simmer, covered, for about 1½ hours.

4. Remove the pieces of hare and transfer them to an earthenware casserole with a tightly fitting lid, reserving the rest of the contents. Add the mushrooms, the rest of the bacon, remaining 5 whole garlic cloves and the rest of the shallots to the casserole. Cook for a little while longer until the vegetables are softened.
5. Remove the bouquet garni from the pan in which the hare was cooked and press the rest of the contents through a sieve over the hare.
6. Cover the casserole and cook in the oven at 120C/250F/Gas½, until the meat is meltingly tender, about 30 minutes
7. Stir in the reserved blood and the finely minced liver into the hare cooking liquid and warm it over a very low heat, shaking the casserole from time to time.
8. Cook until the sauce begins to thicken, but do not allow it to approach boiling point.

Preparation time: 30 minutes – 1 hour

Cooking time: 1 to 2 hours

Oven Ready Game is available from us - visit our [Oven Ready](#) page for prices.