**Rabbit Sausage Recipes**

**Recipe #1**

1 ready-to-cook rabbit, about 2 1/2 pounds cleaned weight
1 1/2 pounds partly fat boneless shoulder of pork
1/4 teaspoon ground cumin
1/4 teaspoon ground coriander
1/8 teaspoon freshly grated nutmeg
1/8 teaspoon cayenne pepper
Salt to taste, if desired
Freshly ground pepper to taste
3/4 cup heavy cream

1. It is best to prepare these sausages at least one day in advance and refrigerate until ready to cook.

2. Cut the meat from the rabbit bones and cut away and discard any membranes or fibers. Cut the meat into 1-inch cubes. There should be about 1 3/4 pounds of meat. Put the meat into a mixing bowl.

3. Cut the pork into 1-inch cubes. Add the pork to the rabbit meat. Add the remaining ingredients except the cream. Blend well.

4. If using a sausage stuffer, put half the mixture into the container of a food processor and blend slightly finer than hamburger meat, gradually adding half the cream. Repeat with the remaining meat mixture and cream and combine the two batches. Blend well with the fingers. Follow the manufacturer’s instructions for filling the sausage casings. If using a meat grinder and stuffer, follow the manufacturer’s instructions for stuffing the casings. When the filling has been added, pinch off the casings and tie each end. Tie a piece of string at 5- or 6-inch intervals. There should be 11 or 12 sausages. Wrap the sausages in clear plastic wrap and refrigerate overnight.

5. When ready to cook, cut off as many lengths as desired. Prick each sausage all over, forming pin-sized holes. Grill or broil the sausages, turning as necessary, about 15 minutes or until done. Or preheat the oven to 375 degrees. Place the sausages in a skillet and add 1/8 inch water. Bring the water to a boil and place the skillet in the oven. Bake 15 to 20 minutes, turning occasionally, until the sausages are done.
**Recipe #2**

1 pork sausage casing (3-foot-length)  
3 lbs rabbit (cubed)  
1 tsp salt  
1/2 tsp white pepper  
1/2 tsp black pepper  
1/2 tsp dried thyme  
1/2 tsp ginger (freshly grated)  
2 tbsps chopped fresh chives  
2 tbsps fresh parsley (chopped)  
1 tbsp rosemary (bruised)

1 pork sausage casing (3-foot-length)  
3 lbs rabbit (cubed)  
1 tsp salt  
1/2 tsp white pepper  
1/2 tsp black pepper  
1/2 tsp dried thyme  
1/2 tsp ginger (freshly grated)  
2 tbsps chopped fresh chives  
2 tbsps fresh parsley (chopped)  
1 tbsp rosemary (bruised)

1. Prepare casings according to maker’s directions.

2. Combine remaining ingredients; grind through the fine disk of a meat grinder, and stuff into casings. Twist off into 3” links.

3. Pan fry in oil.

**Recipe #3**

2 lbs rabbit, ground  
1 lb pork butt or 1 lb pork shoulder, ground  
2 1/2 teaspoons salt  
1/2 teaspoon black pepper  
1/2 teaspoon ground cayenne pepper  
1/4 teaspoon white pepper  
1/2 teaspoon ground cumin  
2 teaspoons fresh thyme, minced  
1 tablespoon fresh oregano, minced
1 tablespoon fresh basil, minced
3 tablespoons fresh parsley, minced (flat-leaf preferred)
1 tablespoon garlic, peeled and minced
1 cup green onions or 1 cup shallot, thinly sliced
1/2 cup onion, minced
1 egg
3/4 cup chicken stock or 3/4 cup rabbit stock
1/2 cup fine bread crumbs
2 tablespoons parmesan cheese, grated
casing (you’ll need 7 natural pork casings)

1. To prepare casings: Let casings soak in cool water about five minutes to remove salt on outer surface (no longer, or they will become too tender to stuff) and flush salt from the inside by placing one end on faucet nozzle and turn on cold tap water (if you see holes or water leaking, cut and discard).
2. Remove casing from faucet and gently squeeze out water; cover rinsed casings and refrigerate until ready to use.
3. Combine all ingredients except the casings in a large bowl; blend thoroughly with your hands.
4. Transfer mixture to a plastic container, cover and refrigerate 24 hours.
5. Fill the casings and make links by twisting the sausage where you wish the links to be.
6. Four inches is a good size for a regular serving, smaller links may be made for appetizer servings.
7. Preheat oven to 300°F.
8. Place the sausage links in a shallow pan with an inch of water; bake uncovered for an hour.
9. Place sausage links under broiler and cook until brown on top, about 5 minutes.
10. Serve hot.

**Italian Sausage**
3 lbs pork shoulder, cubed
1 lbs pork fat back, cubed
2 cloves garlic
2 tsp salt (or to taste)
1-1/2 tsp fresh ground black pepper
3/4 c parmesan, freshly grated
1/2 c white wine, chilled
**Hot and Spicy Italian Rabbit Sausage**

3 lbspork shoulder, cubed  
1 lb pork fat back, cubed  
3 cloves garlic  
1 Tbs fennel seed  
2 tsp dried marjoram  
1 tsp dried thyme  
2 Tbs dried parsley flakes  
2 tsp crushed red pepper  
2 tsp salt (or to taste)  
1-1/2 tsp fresh ground black pepper  
1/2 c red wine, chilled

**Breakfast Rabbit Sausage Recipe**

1 dressed and boned rabbit (6 pounds), cut up  
2 teaspoons salt  
1-1/2 teaspoons rubbed sage  
1-1/4 teaspoons white pepper  
3/4 teaspoon ground nutmeg  
1/2 teaspoon ground cinnamon  
1 cup finely chopped peeled tart apple  
2 tablespoons canola oil

1. In a large bowl, combine the first six ingredients. Cover and refrigerate overnight. In a food processor, process the mixture in small batches until coarsely ground. Stir in apple.

2. Shape into 16 patties, 3 in. each. Heat oil in a skillet; cook patties over medium heat for 5 minutes on each side or until sausage is browned and meat is no longer pink. Yield: 8 servings.