



### Westons Scrumpy Cloudy Cider

A still medium dry, scrumpy cider with a fruity flavour. Gently swirl the jug for a traditional appearance or leave the sediment to settle.

# Rabbit with cider, petit pois & pak choi

## Ingredients

- 2 rabbits, jointed into 4-6 pieces
- 2 large knobs of butter
- Salt and freshly ground pepper
- 3 shallots finely chopped
- 2 garlic cloves finely chopped
- 4 carrots, chopped
- 2 celery sticks, chopped
- 450g / 1lb chopped smoked bacon
- 1 tbsp olive oil, 2 bay leaves,
- 3 sprigs of fresh thyme, leaves only
- 660ml / 24fl oz Westons Scrumpy Cloudy Cider
- 400g / 14oz frozen petit pois
- 1 tbsp wholegrain mustard
- 50ml / 2oz cider vinegar
- 2 pak choi, chopped into strips



## Method

Preheat oven to 190°C / 375°F / Gas Mk 5.  
Heat a large knob of butter in the base of a large lidded ovenproof casserole dish.

Season the rabbit with salt and fry in the butter until browned, adding more butter if needed.

Add 2 tbsps water to the casserole dish.

Add the olive oil, shallots, garlic, carrots, celery and bacon and stir fry quickly for a few minutes.

Add the bay leaves and thyme and fry over a low heat for around 20 minutes, pouring in enough cider to cover.

Add the peas and cover with lid. Place the casserole dish in oven and cook for an hour.

Remove, stir in mustard and cider vinegar. Add more cider to cover if needed and return to the oven for another hour.

Remove from oven, remove lid and place back on hob. Add the pak choi and another large knob of butter.

As soon as it has wilted, remove from heat and serve.