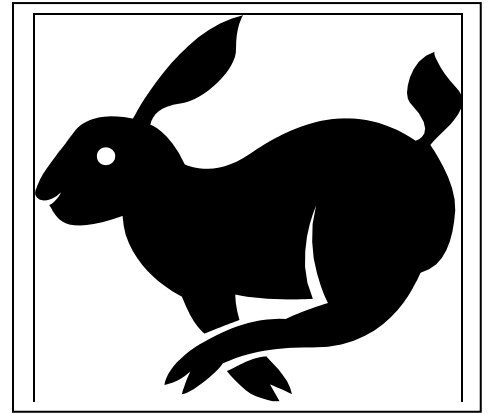


Jugged hare

Ingredients

1 prepared hare
3 x beef stock cubes
¼ pint red wine or port
1 bouquet garni
2 bay leaves
1 lb sliced mushrooms (optional)
2 medium onions
3 thinly sliced carrots
A good handful of mixed sliced peppers (you can obtain these frozen)
2 or 3 generous dashes of Worcester sauce
2 teaspoons of mixed pepper corns (ground coarsely in a pestle and mortar)
Salt as required
½ teaspoon of cayenne pepper (or to taste)
1 teaspoon of chopped parsley fresh or dried
Red currant jelly
Seasoned flour and oil for frying



Method

Bone out the hare, and put all the bones and giblets into a large stockpot. Cover with water and bring to the boil, removing any scum that comes to the surface.

When the scum stops, add the bouquet garni, bay leaves and stock cubes. Simmer for 3 - 4 hours.

Allow to cool and remove the giblets and remaining meat and place into a liquidiser. Strain the stock through a very fine meshed sieve to remove any bone fragments. Put the giblets and some of the stock into the liquidiser put the rest back into the cleaned saucepan. Whiz up the contents until they are really smooth, then add back into the rest of the stock.

Cut the hare meat into 1-2" chunks. Heat a large frying pan with a small amount of oil, roll the hare in the seasoned plain flour, and fry on all sides to seal and brown. Place into a large lidded casserole dish.

Fry the onion, carrots, peppers and mushrooms, adding more oil if need be, add them to the casserole. Pour over the stock and the rest of the ingredients (holding back the wine and red currant jelly) cook in a medium hot oven (175c gas mark 7/6. for about 2-3 hours or until tender. Add 2 tablespoons of Red currant jelly and the wine/port.

Cook for a further 20 mins then serve with mashed potato or boiled rice topped with red currant jelly.