

Recipe for Roasted Rabbit

Ingredients:

- * 1 rabbit (about 2 pounds), cut into 8 pieces
- * 2 tablespoons olive oil
- * 1 onion, chopped
- * 1 tomato, chopped
- * 1 clove garlic, minced
- * 1 sprig rosemary
- * 1 sprig sage
- * 1 sprig thyme
- * 1 bay leaf
- * 1 cup red wine
- * 1 tablespoon tomato paste
- * Salt and pepper to taste

Instructions:

1. Preheat the oven to 180°C (350°F).
2. In a pan, heat the olive oil over medium heat.
3. Add the chopped onion, tomato, and garlic and cook until the onion is softened.
4. Add the rosemary, sage, thyme, bay leaf, and red wine.
5. Bring the mixture to a boil, then reduce the heat to low and simmer for 10 minutes.
6. Add the tomato paste and stir to combine.
7. Place the rabbit pieces in a baking dish and pour the sauce over them.
8. Season with salt and pepper.
9. Bake for 30 minutes, or until the rabbit is cooked through.
10. Serve the rabbit with potatoes or rice.