

Run rabbit, run rabbit, run run run. Here comes the farmer with his gun gun gun.

But how can you eat such a cute and fluffy animal with his little cotton wool tail and floppy ears I hear you cry? Ah well you've either never tasted bunny or you have one as a pet. I mean, you wouldn't want to eat your dog now would you? Note to self: check for dog recipes online, dog rump steak? Doggy sausages? Hmmm...

To confess my sins and clear my conscience, I have my eye on my sister's pet bunnies, one of them is silly fat and I've been concocting mental recipes for months now thanks to inspiration from the good old Mrs Beaton cookbook. For my cunning plan to work, I need to swipe sister's house keys, make a copy, sneak into her house in the middle of the night, capture mentioned bunny (not that it will move very fast, it might trip over its belly) and act out my fantasies and cook it in a stew or pie, then feed it to unsuspecting sister and laugh like a crazy villain.

Anyway, rabbit was used as a delicacy for the lords and ladies of the medieval times, so if it's good enough for them then it's good enough for us. It's high in protein and is leaner than pork, beef and chicken. Although it isn't very popular here at home in England, it is still wildly used in Moroccan dishes where it is usually stewed with dried fruits such as apricots and raisins. I've gone for a more English dish and keeping it local to the north east, this is a recipe from the Hairy Bikers:

You will need:

1 finely diced onion

350g minced rabbit (I'm sure your butcher would do this for you if you ask nicely)

100g minced pork belly

Breadcrumbs

Egg

Olive oil

Garlic

Sage

Verrrrrry simple to do this recipe so I'm going to say this in one long breath... Take a deep breath in.....

Mix the minced rabbit and pork belly together with the onion, garlic, egg, sage (fresh or dried, I don't care) and enough breadcrumbs to stick everything together, separate the mixture into small flat burger shapes, squeeze them between your hands tight to keep their shape and fry them in a hot pan till they are golden brown and delicious looking.

Done! Serve your bunny burgers with chunky chips and peas. Simple.