

# Potted Rabbit

## You will need:

500g (1lb) meaty wild rabbit joints  
350g (12oz) fatty pork belly, cubed  
125g (4oz) chopped streaky bacon or pancetta cubes  
2 tsps dried thyme

freshly grated nutmeg  
a good pinch of ground allspice  
sea salt & freshly ground black pepper  
melted butter and extra thyme sprigs, to finish



- Preheat a slow cooker according to the instructions. Put the rabbit and pork into the slow cooker with the thyme, spices to taste, salt and pepper, and a ladle of water or stock. Cover and cook on LOW for 8 hours (or in the oven at 150°C / Fan 130°C / Gas Mark 2, for 4 hours) or until the meat literally falls off the bones.
- Tip everything into a large strainer set over a bowl. Carefully pick out all the bones and any pork skin. Transfer the meat into a food processor fitted with the plastic blade (or use a hand-mixer) and work until the meat is shredded and fluffy looking.  
Beat in a good ladleful of the strained liquid then season well with more spices, salt and pepper, to taste.
- Spoon into ramekins and smooth the surfaces. Cool and chill. When set, cover each with a layer of melted butter and place a couple of thyme sprigs on top. Chill.
- Serve at room temperature on crostini, oatcakes or French bread, with pickled beetroot and gherkins.

Serves 6-8