

# Rabbit Pie

From the kitchens of the King's Head Inn at Oxford

## Ingredients:

- 2 small rabbits, quartered\*
- 1 lb bacon
- 2 - 4 livers (rabbit or chicken)
- salt and pepper
- 1 tsp mace
- handful of chopped herbs; parsley, chives, sweet basil
- short crust pastry\*\*
- several knobs of butter to cover rabbit
- veal, rabbit, chicken or mutton gravy

Take two small rabbits and cut them into quarters. Take the bacon, chop it and bruise it in a marble mortar with the livers, some pepper and salt to taste, the mace and herbs. When these are mashed and beaten fine together, lay the pastry in the dish and season with some salt and pepper. Then put in the rabbits and the sauce. Cover the rabbits with thin slices of bacon and some fresh butter. Put on the pastry lip and send it to the oven. It will take two hours baking in a middling hot oven. When it is done, take off the lid, take out the bacon, and scum off the fat. If there be not gravy enough in the pie, pour in some rich gravy **boiling hot and serve.**

\*chickens may be substituted

\*\* home made or store bought