

Rabbit in a salmorejo sauce

One of the most well known and traditional dishes of Canarian gastronomy, which it seems originally came from Aragon, although it is here that it reached its highest and just deserved acclaim.

Preparation:

Cut the rabbit into medium-sized pieces and place in a suitable pot with a little salt.

Crush the cloves of garlic with some coarse salt in a mortar. Add the paprika and the pepper and continue crushing. When everything is roughly bound, add a generous dash of oil and another, a little less, of vinegar. Mix well. Pour this *majado* onto the rabbit and turn the meat a few times to soak up the mixture. Then, wet with a glass of white wine and add a bay leaf, some rosemary and a bit of thyme.

Mix well again, and leave for a few hours (between four and twelve is recommended). Then, remove the pieces of rabbit and fry in a frying pan before transferring to another container. In part of the oil left over from frying the rabbit, heat the leftover sauce and pour into another pot to boil for a few minutes until just right.

Note...

If using the animal entrails, it is better to fry them first for a short time, otherwise they harden. The dish must be served with a plate of *papas arrugadas*. Preferably, black.



Ingredients:

One rabbit weighing one kilo or just over a kilo.

Coarse salt.

6 cloves of garlic.

A pinch of paprika.

One hot pepper.

Oil.

Vinegar.

Bay.

Rosemary.

Thyme.