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1/6/44*

DEPARTMENT OF THE INTERIOR

INFORMATION SERVICE

FISH AND WILDLIFE SERVICE

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Coming to the rescue of the American housewife in her quest for "something different" to vary the monotony of wartime meals that are short of rationed meat, the Fish and Wildlife Service of the United States Department of the Interior, advocates the more frequent use of point-free domestic rabbit meat.

Unlike their wild relatives, hutch-raised domestic rabbits can be eaten at any time of the year, the Service points out. They are always in season, the same as chicken.

For the benefit of the housewife who is using domestic rabbit meat for the first time, which possibly was raised in her own back yard, here are two new recipes--"Golden Brownd Rabbit" and "Oven Fried Rabbit"--which have been tested in the Service's technological laboratory at College Park, Md., under the supervision of Miss Edith E. Hopkins, food technologist. All recipes are for six serving portions.

Golden Browmed Rabbit

3¹/₂-4 pound dressed rabbit
3 tablespoons butter or fortified margarine, melted
3 tablespoons vegetable shortening, melted
2 teaspoons Worcestershire sauce
1 teaspoon dry mustard
1 tablespoon minced parsley
1 tablespoon salt
pinch cayenne pepper
2 cups soft bread crumbs, buttered

Cut off the fore legs and hind legs, separating the hind legs into two pieces at the joint. Cut the saddle into four pieces and then cut the two largest center sections in half by splitting them down the backbone. Wash the pieces of rabbit in lukewarm water, drain and dry. Place the rabbit in a greased casserole and cover with the combined butter, vegetable shortening and seasonings. Top with the buttered bread crumbs and bake covered in a 350°F. (moderate oven) for 1¹/₂ hours. Remove the cover during the last half hour of baking.

Oven Fried Rabbit

3 ¹ / ₂ -4 pound dressed rabbit	¹ / ₄ cup melted butter or fortified
1 cup of flour	margarine
1 1/3 tablespoons salt	¹ / ₄ cup melted vegetable shortening
¹ / ₄ teaspoon pepper	³ / ₄ teaspoon paprika

Cut off the fore and hind legs, separating the hind legs into two pieces at the joint. Cut the saddle into four pieces and then cut the two largest center sections in half by splitting them down the back bone. Wash the pieces of rabbit in lukewarm water, drain and dry. Mix the flour, salt and pepper and roll each piece in the flour mixture. Place the rabbit in a greased shallow baking pan and cover with the combined melted butter and melted vegetable shortening. Sprinkle each piece with the paprika. Roast at 375°F. (moderate oven) for 1¹/₂ hours. At the end of 45 minutes turn each piece over.