

Green Chile Jackrabbit Stew



Ingredients

- 1 jackrabbit
- 1 large red or yellow onion, sliced
- 3 cloves of garlic
- 2 quarts of chicken stock
- 4 poblanos or two 4 oz. cans of mild green chiles
- 3 ears of corn or 15 oz. can of corn
- 1 tsp. kosher salt
- 2 tbsp. MeatEater Chupacabra Green Taco Seasoning 
- 1 large russet potato, chopped
- Verde sauce, sour cream, cilantro, jalapeños, or sliced green onions for serving
- 2 tbsp. cooking oil

Info

- **Prep:** 20
- **Cook:** 1.5 hours
- **Serves:** 4
- [Source](#)

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Directions

1. Skin and cut the jackrabbit into six serving pieces (two hind quarters, two front quarters, and the loins). Trim away any large pieces of silverskin.
2. If using fresh chiles, roast or grill the poblanos until the skin has blackened all around. Remove from heat and let it cool to the touch. Peel the outer skin and roughly chop.
3. If using fresh corn, remove the husks and char on a grill or cast iron. Use a knife and cut the kernels off the cob and reserve.

4. Heat a large skillet over medium-high heat. Add a tablespoon of oil and brown the rabbit pieces on both sides. Transfer to a crockpot.
5. Add another tablespoon of oil to the pan and sauté the onion until soft. Add the garlic and cook another minute. Pour in enough stock to deglaze the pan. Turn the heat off and pour this mixture over the rabbit in the crockpot.
6. Add the remaining stock, poblanos, corn, salt, and green taco seasoning to the crockpot. Stir to combine, cover with a lid, and set the heat to low.
7. Cook the rabbit until fork tender, which may take between 6-7 hours. Once the meat is beginning to shred apart, add the potatoes. Place the lid back on and cook for another 45 minutes or until the potatoes are tender. By now the meat should fall apart and you can discard the bones.
8. Garnish with verde sauce, sour cream, cilantro, jalapeños, or green onions before serving.

[stew](#), [crockpot](#), [hunting](#), [jackrabbit](#), [hare](#), [rabbit](#), [potato](#), [sour cream](#), [cilantro](#), [jalapenos](#), [scallions](#), [green chilis](#), [crockpot](#)

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