

## Casserole of Rabbit

2 tablespoon butter

2 cups sweet milk

3 tablespoons cold milk

1 3/4 cups water

2 tablespoons flour

Dress a young full-grown rabbit; cut in small pieces and wash thoroughly; let soak in salt water one-half hour; pour this water off, put the rabbit in a casserole, add salt and pepper to taste, add 2 tablespoons of butter and 1 3/4 cup of water; cover and cook until tender. Then the rabbit may be lifted out and 2 cups of sweet milk added; when boiling hot, thicken with two 2 tablespoons of flour worked smother with 3 tablespoons of cold milk. The gravy may be served in a separate dish, or it may be served together from the casserole.

*From Caroline Pryor, Garden City who moved to Kansas in 1889 when she was nine years old.*