



Fossil Farms Chicken Fried Rabbit Leg

Ingredients

- 1 pkg. [Fossil Farms Rabbit Legs](#)
- 1 tbsp. kosher salt
- ½ bottle white wine
- 1 cup chicken stock
- 1 garlic clove, crushed
- 2 ea. lemons, juiced
- 1 cup all-purpose flour, seasoned with salt and pepper
- 3 eggs, beaten
- 2 cups panko breadcrumbs
- Vegetable oil for frying
- Chopped parsley or chives for garnish

Directions

Place the Rabbit Legs in a large pot. Add the kosher salt, white wine, chicken stock, garlic, and lemon until rabbit legs are completely submerged. Add water if needed. Bring liquid to a simmer and cook for 30 minutes or until the meat's internal temperature reads 140 degrees and is fork tender. Let cool in cooking liquid. Remove Rabbit and discard the liquid.

Once the legs have cooled, set up and begin your breading procedure; dredge the legs in seasoned flour, coat with egg wash, then cover completely with panko. Repeat for all Rabbit legs and set aside. Heat frying oil to 325 degrees. Fry the legs one or two at a time until golden brown, being careful not to over crowd the pot. Garnish with chopped parsley or chives.