



## **A Recipe from Old Smokey Products Company**

[www.oldsmokey.com](http://www.oldsmokey.com)

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### **RECIPES // Grilled East Texas Swamp Rabbit**

*Recipe for the Old Smokey Charcoal Grill.*

#### Ingredients

- \* 2 to 3 swamp rabbits – field dressed – skinned & cleaned
- \* 1/2 of a sweet onion - minced
- \* 2 cloves garlic - minced
- \* juice of 2 lemons and 2 oranges
- \* 1/4 cup cooking oil
- \* 1/2 cup blush or white wine (slightly sweet)
- \* 2 fresh jalapeño peppers – remove stem & seeds - mince

#### Directions

Combine all ingredients excepts rabbits for a marinade. Put rabbits and marinade in plastic bag. Put in refrigerator overnight and shake bag occasionally to coat rabbits. Place rabbits bone side down on grill for about 15 – 20 minutes. Baste frequently with marinade during cooking.

Thanks to Cap/n Midnight