

THE CREATIVE COOK

RABBIT SAMURAI

This dish is adapted from my late mother's chicken thigh recipe. She dubbed it with a nickname given to my father, Ted, a second-generation Japanese-American attorney & labor arbitrator; by his California-based clients. They felt he should have been more forceful in the negotiations department, so called him a, "Chicken Samurai". Like many treasured, family recipes, the original version listed only ingredients, without proportions, so Chef Mike figured it out for us folks who need to measure.

Ingredients:

- 1 fryer rabbit (2-3 pounds), cut into 6 to 8 pieces
- Samurai marinade (recipe follows)
- 8 ounces white button mushrooms, quartered
- 1 (8-oz) can sliced water chestnuts, drained
- 4 ounces dried shiitake mushrooms, rehydrated and sliced (see note*)
- 1/2 cup mushroom broth (reserved from shiitakes; see note*)
- 1 tablespoon cornstarch
- 2 cups stir-fry vegetables
- 2 cups prepared white rice

Samurai Marinade

Ingredients

- 2/3 cup soy sauce
- 1 1/4 cups sake (or dry white wine)
- 1/4 cup sugar
- 1/4 cup light brown sugar
- 1 tablespoon grated fresh ginger
- 1 tablespoon garlic, finely chopped
- 1/4 cup green onions, thinly sliced
- 1/4 teaspoon Accent seasoning or MSG (optional)



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Prep Ahead

1. Make the Samurai Marinade and set aside.
- *2. Rehydrate the shiitake mushrooms: Pour boiling water over mushrooms until well covered. Allow mushrooms to steep in the liquid until plump and soft; about 20 minutes. Drain, reserving 1/2 cup of the mushroom broth. Slice mushrooms thinly.
- *3. Dissolve cornstarch in mushroom broth.
4. Prepare the white rice and stir-fry vegetables to serve with the finished rabbit.

Steps

1. Preheat a large, heavy-bottomed sauté pan on medium; 2-3 minutes. Place rabbit in pan and pour in marinade, turning rabbit pieces to coat. Add button mushrooms, shiitakes and water chestnuts.
2. Reduce heat to medium-low, cover and simmer 20 minutes. Turn rabbit pieces and cook, covered, 20-25 more minutes, or until rabbit is cooked to desired doneness.
3. Stir in reserved mushroom broth with dissolved cornstarch. Bring mixture just to a boil, stirring constantly, until sauce thickens. Remove from heat and serve with rice and vegetables.

Makes 4 Servings

