



WILD. NATURAL. SUSTAINABLE.

Rabbit Sausage Flatbread with Caramelized Onions & Manchego Cheese

• Prep Time: 2 hours 25 minutes • Yields: 8-10 servings

Ingredients:

1 pack Fossil Farms Rabbit Sausage with White Wine, Chicken & Bacon; 12 oz. package

- 4 cups flour
- ½ tsp. white sugar
- 2 tsp. dry yeast
- 1 tsp. kosher salt
- ¾ cups warm water
- 2 large white onions, sliced
- 2 tbsp. extra virgin olive oil
- 1 tbsp. balsamic vinegar
- 3 small russet potatoes
- Oil of choice for frying
- Salt and pepper, to taste
- 1 oz. manchego cheese, shredded
- Cilantro, finely chopped
- Chives, finely chopped

Equipment:

- Large bowl
- Cutting boards
- Large pan
- Mandolin slicer
- Large bowl
- Rolling pin
- Stock pot/Dutch oven
- Deep-fry thermometer
- Medium skillet

Method:

1. In large bowl, mix together flour, white sugar, yeast, and 1 teaspoon salt.
2. Slowly add water to bowl until dough forms. Knead dough onto a lightly floured surface. Let round ball of dough rest in a lightly greased bowl for 1 hour.
3. Cut onion into slices while large pan is heating over medium-high heat. Add onions to pan and sprinkle with salt to help draw out moisture as onions caramelize. Stir to coat onions in oil and spread in pan to cook evenly.
4. Reduce heat to medium and cook for 30 minutes - 1 hour, stirring occasionally. Onions may stick to bottom of pan, which is okay, as long as onions do not burn.
5. Once onions brown, deglaze pan with balsamic vinegar. Scrape concentrated bits from bottom of pan and cook for 2 more minutes. Remove onions from heat and set aside.
6. Use mandolin slicer, fitted with a julienne blade, slice potatoes into matchsticks., and place sliced potatoes in a large bowl of iced water and chill for 10-15 minutes.
7. In the meantime, pull dough out of refrigerator and divide dough into two pieces. Roll out dough to about ¼" thick. Place on greased grill and bake for 5 minutes each side. Then, set aside on a cutting board.
8. Remove potatoes from water bath by patting dry, or using a salad spinner.
9. Place oil in a stock pot, Dutch oven, or deep fryer. Attach a deep-fry thermometer and heat oil to 350°F. Once oil reaches temperature, fry potatoes for 2½ - 3½ minutes, or until dark golden brown. Watch closely and stir often.
10. Transfer cooked potatoes with a slotted spoon onto a plate topped with a paper towel. Season with salt and black pepper. Remove from heat and set aside.
11. Heat a medium sized skillet over medium-high heat. Cut sausage into thin slices and add to pan. Cook for 3-5 minutes, or until lightly browned. Then, remove sausage from pan and lightly season with salt and pepper.
12. Grab cutting board with homemade flatbread and layer with onions, sausages, shoestring fries, and shredded manchego cheese. Garnish with chopped cilantro and chives, slice into 6-8 pieces and serve!

