



The Olde Scots Kitchin



Kilmeny Kail

Ingredients

1 young rabbit approx 625g (1¼lb)
500g (1lb) bacon in a piece
1.2lt (2 pts) water
Salt and pepper;
500g (1lb) greens — cabbage and/ or kail, finely chopped

Directions

Clean the rabbit well and cut into pieces. Put into a large pot with the bacon. Cover with water, bring to the boil, skim and simmer for 2-3 hours.

When the meat is cooked, add the greens and simmer for another 10-15 minutes.

Remove the rabbit and bacon and serve separately. Dice a little of the meat and return it to the soup for garnish. Check seasoning, and serve with oatcakes.