

Dressing a Rabbit - Activity 2



Joint a Rabbit Carcass

Many recipes call for rabbits cut into quarters or a specific part of part of the rabbit (ever try rabbit buffalo wings?), for this reason many rabbit processors package the rabbit either cut into quarters or whole, which allows the consumer to prepare the rabbit meat for whichever recipe they choose. If you can acquire a whole rabbit carcass, then you can prepare it any way you wish, if you can only get a specific cut then that will limit the recipes that you can choose. That is why it is important that you learn how to cut up a rabbit carcass for your recipes. You will need a whole rabbit carcass, which you will joint into its different parts. Take a picture of each and place it under its description.

Wings

Loins

Thighs



REFLECT/APPLY

What was the most difficult part of cutting the rabbit?

How can this skill help you in your rabbit enterprise?

Which is more valuable, a whole rabbit that you have to cut yourself, or a rabbit cut into its different parts?

How will you improve your technique next time you cut a rabbit carcass?

