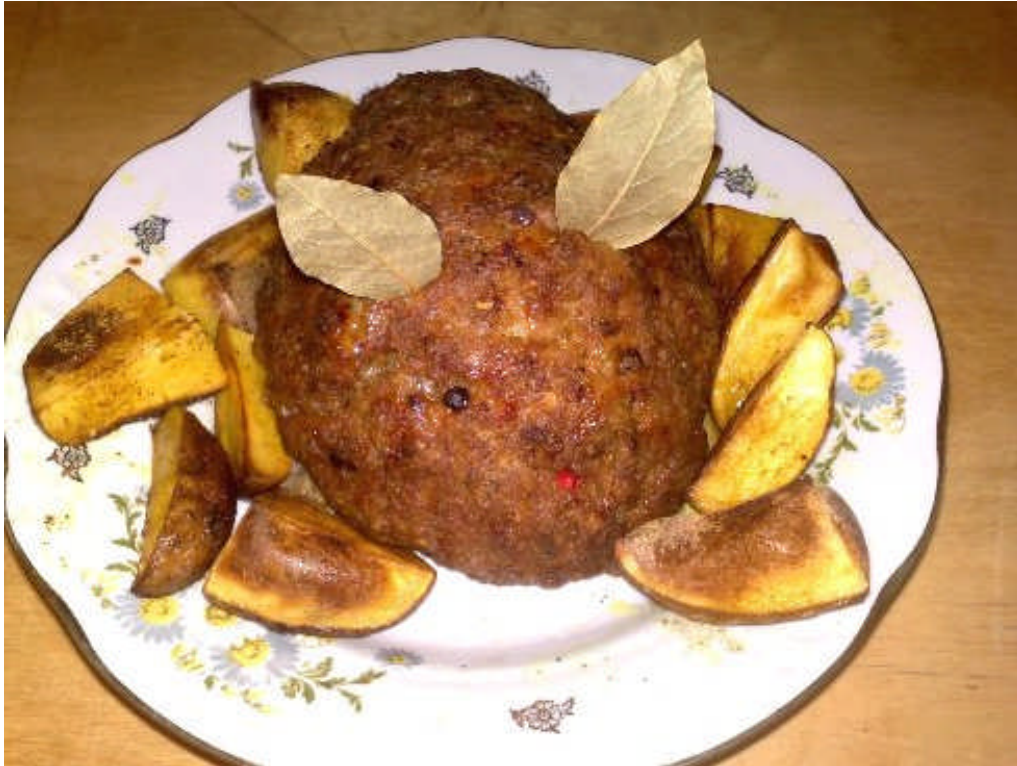


FAKE RABBIT



Ingredients:

- 1,5 kilo of ground beef
- 1,5 kilo of ground pork
- 4 eggs
- 6 slices of white bread soaked in milk (0,5 litre of milk)
- 2 potatoes
- 2 tablespoons of sour cream
- 2 carrots
- 2 onions
- 6 cloves of garlic
- Oil
- Thyme, marjoram,
- salt, grind black pepper.

We also need an aluminum foil.

Directions:

1. Preheat oven to 200 degrees C.
2. Shred one carrot and chop an onion. Fry-up in oil and set aside to cool.
3. In a large bowl, put the ground meat, beat the eggs, the soaked and drained slices of white bread, fried carrots and onions, sour cream, spices, shred potatoes and minced garlic, mix together.
4. Divide it into 3 loaves and form small 'rabbits'.
5. Place them on foil, fold, put into a baking dish and bake in the preheated oven for 40 minutes.
6. Remove the foil and leave in oven for 20 minutes.
7. By taste, sprinkle shredded cheese on top and leave the 'rabbits' in oven for 2 minutes.
8. Serve 'the rabbit' with potatoes.