
Subject: Re: Ulead Photoimpact for skins + PS
Posted by [Aircraftkiller](#) on Wed, 21 Jun 2006 17:52:01 GMT
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Here's a great tutorial on how to be a skinner.

<http://www.australianoutdoors.com/BushtuckerRabbit.htm>

Skin and cook a Rabbit

By Lawrence Scott and Gerry Noterey

A 'Food' used by many Australians

This may be new to many people, but for some eating Rabbit was and is a regular food source.

Here you will learn how to skin and prepare a Rabbit for cooking.

The method of cooking chosen is the 'Camp Oven' used on top of the coals.

First of all you need a freshly trapped Rabbit. Be sure to trap just before sundown and/or just before sunup.

Do the right thing for the animal and check the traps regularly. Do not leave traps overnight as there is no point in making a trapped animal suffer more than is necessary. Check one hour after you place the traps and each hour until you trap a Rabbit or remove the trap . If you know there are native animals using the rabbit burrows then DO NOT TRAP. If you are unsure then cover the jaws of the trap with split garden hose to stop bone breakage occurring. This will minimize the damage to the animal.

Please note:

This information is to be used only to trap Rabbits as they are a vermin and do tremendous damage to the environment. Please respect our native wildlife.

Please be sure to check where the laying of traps is permissible with your Local Authorities.

(Eg. Ranger or C.A.L.M)

If you want to trap on private property, be sure to ask the permission of the Landowner.

Here we have one freshly trapped Rabbit.

Check the eyes, if they appear milky then discard the Rabbit as it is probably suffering from a disease.

First of all 'pinch' the skin at the loose part in lower belly. Cut a small hole with a sharp knife being careful not to puncture the stomach lining. (This can also be done in the center of the back).

Pull apart the skin and tear or cut all the way around the Rabbit.

Next, pull the skin very hard both ways until the front and back legs are free of the skin

Then cut off the head. Snap the lower part of all four legs to remove the feet.

Cut through the groin to remove waste tube. cut a 'V' into flesh where tail joins to remove the tail.

Being careful not to cut into the intestines, cut the stomach lining and remove all the innards.

Check internal organs (especially the liver) for signs of white patches or spots.

If found to have these patches/spots, then discard the Rabbit.

Be sure it is nice and clean inside.

Here we have one clean and healthy Rabbit for the cooking pot.

To improve the taste and texture, soak the Rabbit in a salt water solution for 6 hours or overnight before cooking.

Place Rabbit with your favourite 'stuffing mix' (made sloppy to pour over Rabbit) into a well oiled camp oven.

Put camp oven on 2 inch bed of hot coals, then put one spade full of hot coals on the top of the oven.

Leave for approx one hour and ten minutes.

The picture says it all.

It tastes superb.

ENJOY!!

Want to Smoke your Rabbit? [Click Here](#)
