



# Smoked Rabbit Tacos

► NORTH SLAVE REGION



Photo: Kaitlyn WhiteKeyes



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## ABOUT THE CHEF

**Kaitlyn WhiteKeyes**  
**Ever Sweet Company, Yellowknife NT**

*Through Ever Sweet Company, Chef Kaitlyn offers small-batch artisanal caramels, traditional candies, and locally crafted treats. Graduating with honours from NAIT's Culinary Arts program, Kaitlyn's award-winning creations show her passion for local food with heart.*

"I am constantly inspired by the Denendeh and the resources accessible in the North. Despite its reputation for 'barren ground', we live in a bountiful part of the country and I love showcasing that to the rest of Turtle Island. The connection I feel to the community drives me to excel when representing my skills both in the kitchen and throughout my life.

I'm honoured to present my Smoked Rabbit Tacos dish to celebrate our land and Canada's Agriculture Day. Kinanâskomitin"



## WHERE TO FIND LOCAL FOOD

There are lots of places in the North Slave Region to purchase local food. The local ingredients in this recipe were sourced from:

- Madeline Lake Gardens: Garden Salt
- Arctic Harvest: Sapsucker locally harvested birch syrup
- LeRefuge Farm: Vegetables & herbs (seasonally available)



## RECIPE INGREDIENTS

### TORTILLAS:

- 2 cups flour
- ½ teaspoon baking soda
- ¼ teaspoon salt
- ½ tablespoon lard
- ¾ cup water

### MARINADE:

- 180 grams Barren Ground Coffee beans ground and brewed
- Northern Brown Sugar (2 tablespoons white sugar + 1 tablespoon sapsucker birch syrup)
- 3 tablespoons Madeline Lake Market Garden Salt + 1 tablespoon to season
- 2 teaspoons oregano
- 1 teaspoon cumin
- 5 garlic cloves
- 2 bay leaves
- 1 orange, juice and zest
- Cherry or Applewood Smoking Chips, roughly 6-8 cups

### TOPPINGS:

- 1 skinned rabbit (3 lbs)
- 3 carrots, shredded
- 1 red onion, sliced thin
- 1 bunch cilantro, rough chopped
- 1 tablespoon mayonnaise
- 1 lime, juiced

Complete recipe instructions can be found on the following page.



Government of  
Northwest Territories



Photo: Kathryn Whitekeyes

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#### **MARINADE PROCEDURES**

Whether slowly braising or smoking meat, marinating is beneficial to tenderize and optimize flavour. Use half a cup of marinade per pound of meat.

1. Combine marinade ingredients.
2. Soak the rabbit in marinade overnight or for at least 6 hours (in the refrigerator).

#### **SMOKING PROCEDURES**

Rabbit is a delicious lean meat that we've smoked for millennia; trust and love this ancient process.

1. Remove rabbit from marinade and dry off with a paper towel.
2. Preheat a smoker to 200°F and smoke for 3 hours.
3. Cover tightly with foil, and smoke again until the internal temperature reaches 160°F.
4. Remove and let rest.
5. Slice meat, set aside.

#### **TORTILLA PROCEDURE**

Homemade Tortillas are a taco night game changer – worth venturing into this delicate yet durable fry bread, if you haven't yet.

1. Mix flour, salt and baking powder to evenly distribute dry ingredients.
2. Using your hands, rub in lard to create a wet sand-like texture.
3. Take a wooden spoon and mix in water until smooth.
4. Divide dough into 12 small balls.
5. Using a rolling pin, smooth into thin disks.
6. Over medium high heat, fry dough until both sides are a light golden, one at a time. Some darker spots are normal.

#### **ASSEMBLING PROCEDURE**

Get creative! Add whatever toppings you and your family enjoy.

1. Combine carrots, red onions, cilantro and mayonnaise to create a slaw, season to taste.
2. Top tortillas with sliced smoked rabbit meat and slaw.
3. Finish with a squeeze of lime and enjoy!