

Rabbit In Mustard



Author: Bob and Robin Young

Suggested Wine: Chardonnay or Chablis

Start to Finish Time: 1 hour

Cooking Time: 40 minutes

Preparation Time: 20 minutes

Categories: Main Dish - Rabbit

Servings: 6

Source: Rockin' R's Kitchen

Skill Level: Easy: Skill Level:

Notes: Pre-Heat oven to 375 degrees F

Description: Also known as "Lapin à la Moutarde". This is one of our all time favorite meals.

Ingredients

2 med Rabbits,
quartered

4 lg Garlic cloves, finely
minced

3 T Butter

1 lg Shallot, minced

4 T Mustard, natural
stone ground

1/3 c White Wine

1/3 c Veal Stock

1/3 c Heavy Cream

Directions -

Cut each rabbit into 4 equal pieces. Season with garlic and pepper. Melt the butter in a skillet over medium heat. Saute the rabbit and shallot until brown. Remove rabbit and any juices and solids. Set aside.

In the same skillet, add 1 T of the mustard, plus the wine and veal stock. Deglaze the pan well reducing the liquid by 2/3. Add the cream and cook over high heat until reduced by half. Remove from heat and add the remaining mustard and the reserved rabbit juices.

Place in the pre-heated oven in a heat proof pan. Baste with the sauce and cook until done - no visible pink; juices run clear, about 40 minutes. Serve with a side of the mustard sauce.