Rabbit In Mustard
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Categories: Main Dish - Rabbit
Servings: 6
Description: Also known as “Lapin à la Moutarde”. This is one of our all time favorite meals.
Source: Pre-Heat oven to 375 degrees F
Preparation Time: 20 minutes
Start to Finish Time: 1 hour
Suggested Wine: Chardonnay or Chablis

Directions -
1) 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.
2) 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.
3) 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.

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
Oven Temp (F): 375