

TIM FARMER'S COUNTRY KITCHEN

RABBIT MUSHROOM STROGANOFF

Butter

1/4 cup shallot, chopped

1/3 cup onion, chopped

Mushrooms

1 1/2 cups stock

1/4 cup white wine

Dash worcestershire sauce

Salt and Pepper



Melt butter in pan and cook shallots and onions until soft. Add in mushrooms and rest of ingredients and cook until reduced.

2 tablespoons butter + 3 tablespoons flour

Rabbit meat, bite-sized pieces

1/2 cup sour cream

Pasta

Melt butter in pan and whisk in flour until roux forms. Add onion/mushroom mixture to roux and stir to combine and thicken. Stir in rabbit and sour cream until smooth. Serve over pasta.