

Tim Farmer's Country Kitchen

RABBIT WITH MUSTARD CREAM SAUCE

4 tablespoons butter
Rabbit pieces
Salt and pepper
2 shallots, chopped
½ cup white wine
½ cup grey poupon
¾ teaspoon thyme
¼ teaspoon marjoram
½ cup chicken broth
Salt and pepper



Brown rabbit pieces in butter and season with salt and pepper. Once browned on both sides, remove and set aside. Add shallots to same pan and cook until soft. Stir in wine and reduce. Add grey poupon, seasonings and chicken broth and stir until smooth. Season with salt and pepper. Return rabbit to pan with sauce, cover with lid and simmer on stove (on low setting).

½ cup heavy cream
1 tablespoon parsley

Once rabbit is cooked and falling off the bone, remove from pan and set aside. Add cream and parsley to sauce in pan and stir until reduced. Return rabbit to pan, turn to coat in sauce. Serve.

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