

Pot Roasted Rabbit Mustard-Herb Sauce

Serves 4

Prep Time: 10 minutes

Cook Time: 1 hour 15 minutes

Ingredients

One 3-lb whole rabbit, cut into 6 pieces (2 legs, 2 shoulders, saddle cut into 2 pieces)

2 tbs olive oil

1 fennel bulb, diced

1 celery rib, diced

2 shallots, diced

2 garlic cloves, smashed

2 each rosemary sprigs and
thyme sprigs

1/2 cup dry white wine

3/4 cup good-quality chicken stock

2 tbs heavy cream

2 tsp each Dijon mustard and
wholegrain mustard

1 tbs chopped fresh flat-leaf parsley



Method

1. Preheat oven to 325°F. Season rabbit pieces with salt and pepper. In Dutch oven or large heavy pot over medium-high heat, add oil. Add rabbit pieces and sear 4 minutes per side or until golden. Remove rabbit pieces.
2. Reduce heat to medium and add fennel, celery, shallots, garlic, rosemary, and thyme. Cook 6 minutes, or until vegetables begin to soften.
3. Add wine, stock, and rabbit shoulder and leg pieces (reserve seared saddle pieces). Bring to boil, cover, and transfer to oven. Cook 50 minutes, spooning cooking liquid over rabbit occasionally. Add saddle pieces and cook 10 minutes longer, or until rabbit is tender. Remove rabbit pieces. Stir in cream and mustards and simmer 2 minutes. Season with salt and pepper. Return rabbit pieces to pot and coat them in sauce. Sprinkle with parsley and serve.