

TIM FARMER'S COUNTRY KITCHEN

RABBIT MUSTARD CREAM SAUCE

Bacon

2 shallots, chopped

2 garlic cloves

Rabbit

Flour, Salt, Pepper

1/2 cup white wine

1 cup chicken stock

1/4 cup cream

Dried thyme

Fresh thyme

Salt and pepper

2 tablespoons mustard



Cook bacon until done and set aside. In bacon grease, cook shallots until soft, add garlic and cook 2-3 minutes. Spoon shallots and garlic out and set aside. Season bowl of flour with salt and pepper. Lightly dip rabbit pieces in flour and place in hot bacon grease. Brown on both sides and remove from pan. Add shallots back to skillet and add in remaining ingredients. Stir until combined. Add rabbit back to skillet with liquid, cover and place in oven at 300 degrees for 2 hours. (Flip after one hour) Remove from oven and place rabbit on plate. Reduce liquid in pan by half and spoon over rabbit and serve.