

Rabbit in Mustard Sauce

Ingredients:

- 2 lbs rabbit meat, cut into pieces
- 2 tbsp olive oil
- 2 onions, chopped
- 2 cloves garlic, minced
- 1 cup chicken broth
- 1/4 cup Dijon mustard
- 1/4 cup heavy cream
- 2 tbsp fresh parsley, chopped
- Salt and pepper, to taste

Instructions:

- In a large skillet, heat the olive oil over medium heat. Add the rabbit pieces and cook until browned on all sides.
- Add the chopped onions and garlic to the skillet and cook for another 2-3 minutes or until the onions are softened.
- Pour in the chicken broth and bring to a simmer. Reduce heat and let the mixture cook for 10-15 minutes or until the rabbit is cooked through.
- In a small bowl, whisk together the Dijon mustard and heavy cream. Pour the mixture into the skillet and stir to combine.
- Cook for another 5 minutes until the sauce thickens.
- Season with salt and pepper and top with chopped parsley before serving.