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MUSTARDY BRAISED RABBIT WITH CARROTS

Time: 2 hours 45 minutes

1/4 cup all-purpose flour
2 thyme sprigs
1 rosemary sprig
1 whole clove
1 2 1/2-pound rabbit, cut into 8 pieces, rinsed and patted dry
1 1/2 teaspoons kosher salt
1 1/2 teaspoons ground black pepper
1/4 cup (4 tablespoons) extra virgin olive oil
4 large leeks, halved lengthwise, cleaned and thinly sliced crosswise
3 tablespoons chopped fresh sage
1 pound carrots, peeled, trimmed and cut into 1 1/2-inch chunks
1 celery stick, diced
3 garlic cloves, thinly sliced
2 teaspoons whole coriander seeds
1 cup dry white wine
About 2 cups chicken stock
1 to 2 tablespoons Dijon mustard, to taste

2 tablespoons chopped fresh parsley, for garnish
Buttered noodles, for serving (optional).

1. Preheat oven to 325 degrees. Place flour in a shallow bowl. Tie thyme, rosemary and clove in a spice sachet or square of cheesecloth (or just toss them in pot if you do not mind accidentally biting into clove later).
2. Season rabbit pieces all over with salt and pepper. Coat each piece evenly with flour; tap off excess. Heat 3 tablespoons oil in a large oven-proof Dutch oven over medium-high heat. Sear rabbit in batches, until browned all over, 5 to 6 minutes a side. Transfer to a paper-towel-lined plate.
3. Add remaining 1 tablespoon oil to pot; reduce heat to medium. Add leeks and 2 tablespoons sage and cook, stirring, until

softened, about 2 minutes. Stir in the carrots, celery, garlic, coriander, salt and pepper. Cook, stirring, until vegetables begin to color, about 5 minutes.

4. Add wine and increase heat to high; simmer, scraping up browned bits from bottom of pot, until reduced by half, about 5 minutes. Return rabbit to pot. Add stock (it should come almost halfway up the sides of rabbit) and herb sachet (or herbs and clove). Transfer pot to oven and cook, partially covered, until meat is fork tender, about 2 hours.
5. Transfer rabbit pieces to a serving platter. If liquid seems too thin, place pot over medium-high heat and simmer until it thickens slightly. Discard sachet. Stir in mustard, to taste. Spoon sauce and vegetables over rabbit. Garnish with parsley and remaining 1 tablespoon chopped sage. Serve with noodles, if desired.

Yield: 4 servings.