



Braised Rabbit, Baby Mustard Greens, Ramps and White Beans

Far Niente Estate Bottled Cabernet Sauvignon, Napa Valley, Oakville

by Executive Chef Trevor Eliason

Ingredients

White Beans

2 cups dried white beans (cannellini or butter beans), soaked in water overnight

8 cups water or chicken stock

1 onion, halved

1 bay leaf

Kosher salt, to taste

Braised Rabbit

3 pounds rabbit thighs, skin on

2 tablespoons olive oil

Kosher salt and freshly ground pepper, to taste

3 cups dry red wine

4 ounces pancetta, diced

2 cups yellow onion, medium dice

1 cup carrots, medium dice

1 cup celery, medium dice

1 garlic clove, minced

2 cups chicken or beef stock

1 tablespoon balsamic vinegar

1 bay leaf

5 thyme sprigs

Ramps

2 bunches ramps or spring onions

Olive oil, to coat

Kosher salt and freshly ground pepper, to taste

Baby Mustard Greens

½ pound baby mustard greens

2 tablespoons olive oil

Kosher salt and freshly ground pepper, to taste

METHOD

White Beans

Drain the white beans in a colander and place in a medium sized pot. Cover with the chicken stock, then add the halved onion and bay leaf. Let simmer for two hours or until the beans are tender. Season with kosher salt and set aside.

Braised Rabbit

Season the rabbit legs with kosher salt and freshly ground pepper. In a large, heavy bottomed sauté pan on medium-high heat, add the olive oil. We recommend cooking the rabbit legs in batches, enough to not crowd the pan. Sear skin-side down for three to four minutes or until golden brown. Turn over and repeat. Remove the legs from the pan and place in a casserole. Continue this process for all the legs. Cover with red wine and marinate for two hours in the refrigerator.

Preheat the oven to 250°F. In a large sauté pan set to medium heat, cook the diced pancetta for about 10 minutes or until crispy. Add the diced onions, carrots and celery to the same pan, and cook for two minutes. Add the minced garlic and cook for another two minutes. Finally, add the rabbit, the wine marinade, chicken stock and balsamic vinegar. Bring the mixture to a simmer, then transfer to the casserole. Drop in a bay leaf and thyme sprigs just before covering the pan. Bake for 90 minutes until tender.

Ramps

Trim the bottom of the ramps and place in a bowl. Drizzle with olive oil and sprinkle with kosher salt and freshly ground pepper. Heat a large sauté pan to medium-high, then sear the ramps, rotating them with tongs. Bring down to medium-low heat and cook for three to five minutes or until the bulbs are tender. Set aside.

Baby Mustard Greens

In a large sauté pan on medium-low heat, add the olive oil and mustard greens. Season with kosher salt and freshly ground pepper. Gently wilt the greens and set aside.

Presentation

Allow the rabbit to rest in liquid for five minutes after removing from the oven. Strain the liquid into a smaller saucepan and with the heat on high, reduce the mixture until sauce consistency (about 10 minutes). Discard the vegetables.

Scoop a spoonful of tender white beans on the plate, then top with the wilted mustard greens. Place two rabbit legs on top of the greens and garnish with the roasted ramps. Complete with a drizzle of the wine reduction around your plate. Enjoy with a glass of Far Niente Cabernet Sauvignon.

Serves 4