Recipes

PARTRIDGE AU VIN

partridge
port or sherry wine
6 cloves
3 slices onion
1 piece of bay leaf
1 teaspoon sage

Cut the birds into serving pieces. Place in a bowl with wine to cover. Add remaining ingredients. Cover and let stand in a cool place for 2 days. Drain the birds, reserving the liquid. Wipe dry and dip in flour. Brown in a small amount of shortening. Put birds and liquid into a casserole. Cover and bake in 300°F. oven 1 to 1 1/2 hours or until until tender. Remove birds. Strain the liquid and boil rapidly about 15 minutes or until reduced by half. Thicken if desired and serve with the partridge.



This recipe works equally well with pheasant or grouse.

STUFFED WILD PIGEON

6 young pigeons
salt 2 soaked rolls
2 eggs, lightly beaten
1 tablespoon melted butter
1 teaspoon chopped parsley
1/2 cup mushrooms (optional)
4 truffles, minced (optional)
1/4 cup butter 1 cup water
1/2 cup cream 1 teaspoon salt
1 tablespoon flour

Clean pigeons well, wash and dry. Sprinkle with salt inside and out. To make stuffing: Chop the heart, liver and cleaned gizzard very fine. Mix with rolls, eggs, 1 tablespoon butter, parsley, mushrooms and truffles if used: stuff birds: skewer openings or secure with picks, or sew up the opening. Melt the butter in pan and brown birds on all sides, then saute' 1 1/2 hours, adding combined water and cream, a spoonful at a time. When birds are done, place on serving platter. Add salt to gravy and thicken with flour. Serves 6.



BRAISED PHEASANT WITH CABBAGE

1 pheasant
1/4 pound salt pork in one piece
2 slices fat salt pork
1 teaspoon salt
1/8 teaspoon pepper
1 onion, studded with 4 cloves
1 faggot (2 stalks celery, 4 sprigs parsley, 1/2 bay leaf, sprig of thyme, tied together)
2 cups hot water
1 medium head cabbage (Savoy preferred) 1 carrot
1 knockwurst or frankfurter
1 cup hot water

Cut bird into quarters. Simmer salt pork piece in water to cover for a few minutes. In dutch oven, brown salt pork slices, set aside.

Brown quartered bird. Add salt, pepper, onion, faggot, simmered salt pork piece, brown salt pork slices 2 cups hot water. Simmer, cover 40 minutes. Meanwhile, separate cabbage leaves; put into kettle with water to cover; simmer 5 minutes. Drain, dip into cold water, drain. To pheasant add cabbage, carrot, knockwurst. 1 cup hot water. Cook covered, 45 to 60 minutes or until meat is tender and leg separates from body, serves 4.



ROAST STUFFED WILD DUCK

Clean duck, rub inside with salt and pepper.

Fill loosely with stuffing (below). Place breast side up for roasting. Wrap wings in bacon strips to keep them from drying out. Roast, uncovered, in 350°F. oven, about 25 minutes per pound. Serves 2.

Stuffing
2 cups ground meat (pork and beef)
4 tablespoons butter salt, pepper
2 cups breadcrumbs (soak and press dry)
1/2 cup milk OR cream
2 tablespoons onion



At THIS age I have come to accept I will NEVER be old enough to Know Better

