Recipes



BROILED GROUSE

4 grouse
1 large onion, halved
3 stalks celery
1/2 teaspoon salt dash pepper
1/2 cup olive oil
Clean grouse; split down the back. Put in a deep pot and cover with water. Add onion, celery, salt and pepper. Cover and simmer 30 minutes. Remove birds from pan, drain. Brush with oil, then place skin side down on broiler rack. Broil 15 minutes or until brown, turning once and basting frequently with oil. Serves 4.



PARTRIDGE IN WINE SAUCE

3 tablespoons flour
1/2 teaspoon salt
dash pepper
2 tablespoons butter
1 egg yolk, slightly beaten
3 tablespoons heavy cream
3 whole partridge breasts
1 onion, thin-sliced
1 tablespoon chopped celery
1/4 teaspoon dried tarragon
1/2 cup white wine
4 tablespoons butter
Cut breasts in half along breast bone. Pull off skins. Place breasts, onion, celery, tarragon and wine in large saucepan. Add just enough boiling water to cover breasts. Cover; simmer 30 minutes or until partridge is tender. Remove breasts and keep warm. Strain liquid, boil to reduce to 2 cups. Melt the 4 tablespoons butter; stir in flour, salt and pepper. Gradually add the 2 cups partridge broth. Cook, stirring constantly, until mixture is smooth and thickened; add the 2 tablespoons butter and simmer gently 5 minutes, stirring occasionally. Combine egg yolk and cream; stir into hot sauce. Serve breasts covered with sauce. Serves 3.
Serve this on toast points or small squares of puff paste for a delicious gourmet touch.



SAUSAGE-STUFFED WILD DUCK

Rub inside of duck lightly with salt. Put stuffing (below) lightly into cavity and skewer or lace opening. Brush outside with soft shortening and dust with flour. Place in covered roasting pan, breast side up, and roast in 325°F oven 3 1/2 to 4 hours, or until breast meat starts to fall off bone.
Baste at 45-minute intervals, and season with salt, pepper. Serves 2.

I could retire nicely if I could sell my experience for what it cost me.

Stuffing

1/2 pound unseasoned pork sausage
1/4 cup grated onion
1/2 cup fine-cut celery
1 tablespoon minced parsley
2 tablespoons grated green pepper
1 1/2 cups cold water
1/2 teaspoon pepper
1 teaspoon salt
4 cups dry bread cubes
1/2 teaspoon sage OR poultry seasoning
1/4 cup melted butter
Mix well first 8 ingredients and cook 40 to 45 minutes. Remove from heat and cool until grease sets.
Remove as much of the grease as possible. Add bread cubes, sage or poultry seasoning, melted butter.
Toss to mix well, adding more moisture if necessary.

QUAIL WITH MUSHROOMS

Pick, draw, and singe birds. Wipe carefully, inside and out. Then bind each bird with a slice of bacon. Put birds into a buttered pan and baste occasionally while they are roasting. If large birds, they'll require about 1/2 hour to cook. When done, put them into warmer for 2 minutes, while you add 1 tablespoonful butter, a little hot water, and the juice of half a lemon to fat in the pan, stirring meanwhile to make gravy. Serve birds on toast with gravy poured over them. Garnish with wedge of lemon, currant or grape jelly or a favorite game sauce.

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