



Partridge Hot Pot

The Gamey flavour of meat is complemented by the rich, piquant and creamy sauce

Serves: 4

Prepare: 10 Minutes

Cook: 1 Hour

Difficulty: easy

Ingredients

- brace of [partridge](#)
- seasoned flour
- 2oz butter
- 1 chopped onion
- 1 crushed clove of garlic
- ½ lb button mushrooms
- 4 tomatoes, halved
- 4 slices of ham, chopped
- pinch dried thyme
- 4 cloves
- 6 peppercorns
- salt, to season
- sugar, pinch
- 1 glass of port wine
- 1 pt [chicken stock](#)
- a little cornflour

Method

1. Cover the partridge with the seasoned flour
2. Melt the butter in a pan and brown the partridge lightly on all sides
3. Add the onion, garlic mushrooms, tomato, ham, thyme, pepper, salt and sugar to the pan
4. Combine the port with the stock and pour over, bring to the boil, cover and simmer for 2 hours add more stock if needed, the partridge should be tender
5. Remove the partridges, and vegetables and set aside keeping warm, discard the cloves and peppercorns and skim off the liquid
6. Blend the corn flour with a little water and add to the gravy, bring to the boil until the gravy thickens
7. Serve your partridges in a dish with the vegetables and gravy poured over the top