

## Ingredients

- brace of partridge
- seasoned flour
- 2oz butter
- 1 chopped onion
- 1 crushed clove of garlic
- 1/2 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

## 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

## 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. Remover 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