

INGREDIENTS:

4 oven-ready partridges
100g butter
1 tablespoon olive oil
Sea salt
Freshly-ground black pepper
4 large shallots, 4 or 5 sprigs
of thyme and 1 of rosemary
1 crushed but unpeeled garlic
cloves
1 bay leaf
1 teaspoon redcurrant jelly,
4 rashers smoked streaky
bacon
100ml chicken stock
250ml each red wine and
Madeira

TIME: 60 mins**SERVING:** 4 people

Chop the bacon as finely as possible and dry-fry until crisp and browned. Reserve. Wipe out the pan, heat half the butter and the oil until sizzling, season the partridges well inside and out and brown on both sides. Place a peeled shallot inside each one and transfer to a close-fitting casserole. Add the stock, herbs and garlic cloves, cover with a layer of baking parchment, add the lid and cook in an oven preheated to 190C gas mark 5 for 35 minutes. Place the birds on a warmed serving dish to rest, remove the herbs and garlic and place the casserole over a medium heat. Add the wine and reduce by half, add the Madeira and reduce by half again, whisk in the jelly and complete the sauce by whisking in the remaining butter, a small cube at a time. Stir in the bacon crumbs just before serving.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: