



GRILLED PARTRIDGE WITH LINGONBERRY JUS

INGREDIENTS

4 whole partridge

Separated into boneless, skin-on breasts and bone-in legs, plus all other bones reserved. (You can ask your butcher to prepare the partridge. Cornish Game Hens may be substituted but should be cooked until well done.)

4 tablespoons vegetable oil

2 carrots, roughly chopped into large pieces

1 white onion, roughly chopped into large pieces

2 ribs of celery, roughly chopped into large pieces

1 head of garlic, halved lengthwise

3 fresh bay leaves

1 bunch of thyme

15 black peppercorns

2 tablespoons butter

1/2 cup fresh lingonberries

INSTRUCTIONS

TO MAKE JUS

1. Preheat the oven to 218 C (425 F). While the oven is heating, lightly toss bones in 1 tablespoon of vegetable oil and spread out over a sheet pan. Roast until golden brown, about 25-30 minutes.
2. Toss carrots, onion, and celery in 1 tablespoons of vegetable oil and roast until lightly browned, 15-20 minutes.
3. Transfer roasted bones and vegetables to a large stock pot with the bone-in partridge legs, bay leaves, thyme, peppercorns, and garlic. Add cold water until just covered. Place over medium-high heat and bring to a boil. Reduce to a simmer for 3-4 hours, skimming periodically.
4. Remove braised partridge legs and reserve. Strain the rest of the stock into a medium sauce pan and put over medium-high. Bring to a boil and then reduce to a simmer. Reduce to a sauce like consistency or until the jus coats the back of a wooden spoon.

TO COMPLETE DISH

1. Reheat the jus and the braised legs over low heat, finishing with 2 tablespoons butter and lingonberries. Add salt to taste.
2. Brush partridge breasts with vegetable oil and season with salt and black pepper.
3. Grill skin side down over medium heat until medium rare, about 5-7 minutes.
4. Remove breasts from heat and allow to rest for 4-5 minutes
5. Serve partridge breasts and legs with a generous serving of the lingonberry jus poured over the top.

