

Pot Roasted Partridge, Bacon & Beans

Serves 4

A delicious Winter Warmer!

Ingredients:

- 4 Oven Ready Partridges
- 50g Peeled Diced Carrots
- 50g Whole Peeled Shallots
- 200g Diced Smoked Bacon
- 50g Cannellini Beans
- 50g Borlotti Beans
- 1 litre Game Stock (essential)

Method:

Sear the partridges in a hot pan (with fitted lid) and season well.

Remove them and set aside

Add the Shallots, Bacon, and Carrots to the pan and sauté for a few minutes

Return the partridges to the pan and add the beans and stock

Place on the lid

Cook in a hot oven 180°C for 30 minutes (depending on size)

Allow to rest then serve