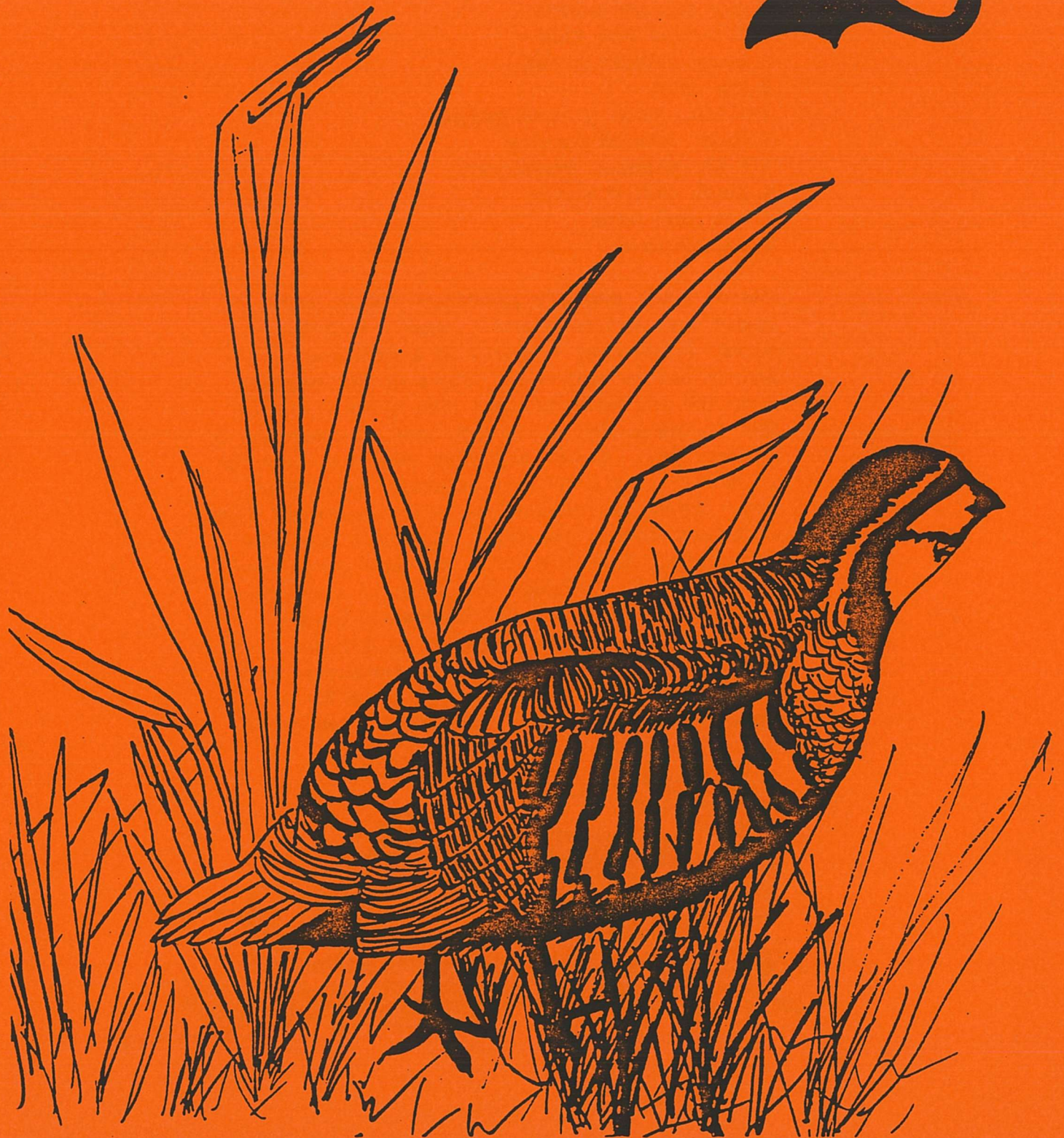
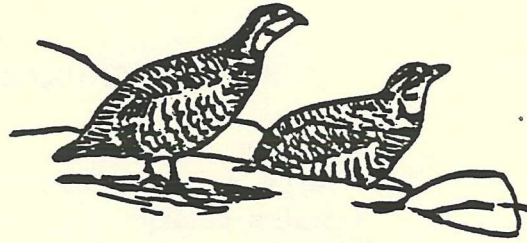


Partridge



PARTRIDGE CASSEROLE

2 large partridge
1/3 cup flour
2 tsp. paprika
1/3 cup butter
1 tsp. salt
1/2 tsp. pepper
1 cup water



Cut up birds, remove breast bone, discard kidney section. Coat pieces with flour and paprika. Brown slowly in butter. Season with salt and pepper. Add water and cook until tender, about 45 minutes. Transfer partridge to a 3 quart casserole. Add 1 can cream of chicken soup and 1 1/2 cans of milk to pan in which partridge was browned and bring to boil. Pour over meat in casserole. Tuck 2 onions, quartered among pieces of meat. Top with 14 to 16 dumplings. Bake uncovered in 425 degree oven 25 minutes. Serve with extra gravy made of 1 can cream of chicken soup, 1/2 can milk, 1 tbsp. sour cream. Mix and bring to a boil. Serves 4.

HUNGARIAN PARTRIDGE

2 or 3 partridges
3 small strips of fat salted pork
2 to 3 small cabbages
1 carrot
4 onions
3 cloves, if desired

Prepare the partridges for cooking. Sear with the strips of salt pork. Dip the cabbage in boiling water for a minute, remove the core and pull the leaves apart. Drain well. Place a layer of cabbage leaves in the bottom of a small roasting pan. On top of this place the partridges together with the crisped pork, then a layer of cabbage to cover. Or, the partridges may be wrapped individually in cabbage leaves. Add the carrot, the onion (with the cloves stuck into it), salt, pepper and enough boiling water to cover with an inch to spare. Cook, covered, for 1 to 1 1/2 hours in a moderate oven (350 degrees). Serve with the cabbage. Serves 4.

FOIL-BAKED PARTRIDGE

Clean bird. Salt and butter inside and out. Place 1 bay leaf in cavity. Lay several bacon strips over bird. Wrap in aluminum foil. Place on baking pan, bake in 500 degree oven for 30 minutes. Each partridge is "healthy serving" for 1.

PARTRIDGE BREASTS STROGANOFF

Saute fine diced onion in 2 tbsp. butter. Do not brown. Remove and reserve the onion, and place 2 partridge breasts (with more butter if needed) in the pan. Cook gently until tender. Remove from pan, keep warm in oven. In the same pan, brown 3/4 cup sliced mushrooms, adding salt and pepper and 1 tsp. basil. Add the partridge breasts and cooked onion; stir in 3/4 cup sour cream. Heat, and serve on toast. Serves 2.

BRAISED PARTRIDGE

1 partridge
4 carrots sliced
1 onion sliced
flour
bacon or salt pork drippings
thyme or bay leaf
salt, pepper, paprika
spiced salt or meat stock

Cut bird into pieces. Split breast. Dust partridge, carrots and onion with flour; saute in deep pan in bacon or salt pork fat until bird is browned. Add seasoning and cover with water. Bake in 350 degree oven until meat is done - 1 1/2 to 2 hours. Serve with gravy made from pan drippings. Serves 2.