

ROAST PARTRIDGE, QUAIL OR WOOD DUCK

3 lbs. dressed game birds, such as partridge, quail or wood duck
Flour, salt and pepper
2 cloves garlic, peeled, halved
1/4 c. butter
1 c. dry sherry, white wine or chicken broth
1 tbsp. cornstarch
1 tbsp. water
1 tbsp. Dijon style mustard
2 tsp. red currant jelly
Salt and white pepper to taste

1. Wash and dry the birds. Rub with flour and sprinkle all over with salt and pepper.
2. Heat garlic cloves in butter until they sizzle. Add the birds and brown on all sides. Brown necks and giblets too, if you have them. Put into deep casserole along with giblets and garlic cloves. Pour butter over birds.
3. Pour sherry, wine or broth around birds.
4. Roast, uncovered at 350 degrees for 45 minutes to 1 hour until juices run clear when birds are pierced with a fork. If birds look like they will get too dry, baste and cover with casserole lid or foil.
5. Remove birds onto platter. Strain juices. Bring to a boil. Stir cornstarch with water and add to juices; cook until thickened. Season with mustard and jelly. Add salt and pepper to taste. Pour sauce over birds to glaze them.

Good served with: Wild rice or brown rice, French green beans or tiny peas, salad with sliced fresh orange.