



Herb Roasted Partridge

Servings: 2

Active cooking time: 45 minutes

Ingredients

2 each	Partridge, whole about 1 lb each
2 Tablespoon	Kosher Salt
2 Teaspoon	Black Pepper, coarse ground
1 Tablespoon	Sage, fresh finely sliced
1 Tablespoon	Thyme, fresh finely chopped
1 Tablespoon	Flat Leaf Parsley, finely chopped
1 Tablespoon	Chives, fresh finely sliced
1/2 cup	White Wine
2 cups	Poultry Stock
1 each	Thyme sprig, fresh
1 each	Garlic Clove, fresh smashed
1 each	Shallot, peeled and halved
1 each	Lemon, halved
To taste	Kosher Salt
To Taste	Black Pepper

Method of Preparation

1. Preheat your oven to 325°F.
2. Rinse each bird with cold water, pat dry with paper towels and allow to sit uncovered in the refrigerator for 8 hours.
3. Season the birds with the salt, pepper, sage, thyme, parsley and chive. Allow to sit at room temperature for 1 hour.
4. Pat dry any further moisture that may rise to the surface.
5. Roast the birds on a roasting rack with a drip pan for approximately 45 minutes or until the birds reach 165°F internal temperature.
6. Remove the birds from the oven, tent with aluminum foil and allow to rest for 15 minutes.
7. Meanwhile, for the pan sauce, pour the juices from the drip pan into a sauce pan. Add the wine, stock thyme, garlic and shallot. Heat over medium high heat and reduce the sauce by ½ its original volume.
8. Season the sauce with salt, pepper and a squeeze of lemon juice.