

## Partridge with Orange and Vermouth Sauce

---

This recipe is from *Supercook*. Partridge are great roasted with sage and pancetta. Here, to give some variety, they are sautéed and served with this splendid orange and vermouth sauce.

---

### Planning

serves:	4
prep time:	15 mins
cooking time:	40 mins

### Ingredients

4 partridge, halved  
2 oz unsalted butter  
4 shallots, finely chopped  
(alternatively 1 medium onion)  
6 fl oz chicken stock  
4 fl oz dry vermouth  
4 fl oz fresh orange juice  
5 fl oz double cream  
1 tbs chopped chives  
1 tbs beurre manié  
salt and pepper

### Method

Clean and dry the partridge halves and sprinkle them on both sides with a little salt and pepper. Melt the butter in a large sauté pan (with a lid available). Add the partridge halves and cook them for 6 to 8 minutes until they are lightly browned. Now cover the pan, reduce the heat to low and cook them for a further 10 to 12 minutes (or until tender) on each side. Transfer the partridges to a serving dish, cover and keep warm while you make the sauce. Retain the juices from the sauté pan but discard all but a tablespoon of fat.

In the retained fat, cook the chopped shallots until soft and translucent (not brown). Pour in the chicken stock and vermouth, raise the heat to high and reduce the liquid by about one third. Reduce the heat to moderate and add the orange juice, double cream and chives. While heating the sauce for a further 2 to 3 minutes, stir constantly and incorporate beurre manié until the sauce is thick and smooth. Do not let it boil.