



Mom's Partridge Bouillon

Memories are very important to me, especially memories that bring a smile and a warm feeling. My love of partridge hunting (ruffed grouse) rekindles many recollections of special times growing up. The fondest memories I have are the many quality times I had with my dad pursuing this tasty upland game bird. I was not fortunate enough to have my dad for very long as he died when I was only fifteen. In looking back now I realize that these times weren't special because of how successful we were on our outings but rather the time I got to spend with this very special man who has helped me to understand what is truly important in life. Thanks Dad.

When we were successful though, the result was always the same, my mom's "Partridge Bouillon", a recipe that lives on today. Even now at 93 my mom still looks forward to the fall when the opportunity arises to prepare her favorite partridge recipe.

Ingredients

- 2 Partridge (Ruffed Grouse)
- 1 Piece of Chicken
- 1 Onion
- 1 small piece of salt pork
- Salt to desired flavour
- Pepper to desired flavour
- Flour

Directions

- Place all the ingredients (except flour) in boiling water for 1 hour and 15 minutes
- Taste frequently to add desired amounts of salt and pepper
- Mix 2 heaping table spoons of flour and water and slowly add to thicken to your desired thickness consistency
- Let stand for 15 – 20 minutes
- Re-heat and serve with crackers
- Remove breast meat from the bones and serve with melted butter or garlic butter.

Enjoy!

