

Pigeon

Woodpigeon with prunes

(serves 2)

Ingredients

2 woodpigeon
4 slices of smoked bacon
1 onion, chopped
55g (2 oz) butter
300ml (1/2 pint) red wine
150ml (1/4 pint) chicken
or game stock
20 prunes
25g (1 oz) butter
25g (1 oz) flour
Salt and pepper

Method

Melt 50g (2oz) butter in a frying pan, fry the chopped bacon and onion until soft. Remove to the casserole. Season the pigeon and brown on all sides.

Add to the casserole with the prunes, stock and red wine. Rub the remaining butter and flour together and add in small blobs to the liquid. Put the casserole in a hot oven (200°C/400°F/Gas Mark 6) for 10 minutes. Then reduce to 180°C/ 350°F/Gas Mark 4 and cook for 1 1/2 hours.

Venison

Venison and cranberry pie

(serves 4-6)

Ingredients

4 onions
900g (2 lb) diced venison
175g (6 oz) smoked bacon
55g (2 oz) cranberries
25g (1 oz) butter
2 tbsp olive oil
1 tsp of crushed juniper berries
150ml (1/4 pint) red wine
150ml (1/4 pint) port
Salt and black pepper
Plain flour, seasoned
For the pastry crust:
200g (7 oz) plain flour
1 level tsp salt
100g (3 1/2 oz) butter
1 egg
Egg yolk to
2 tbs water

Method

Pre-heat the oven to 230°C/450°F/Gas Mark 8. Chop the onions and fry in the butter and oil. Toss the venison in the seasoned flour and fry until browned. Add the bacon and fry until brown. Add the wine, port and seasoning and bring to the boil. Add the cranberries and crushed junipers and cook for 1 1/2 to 2 hours until tender. Serve like this as a casserole, or to make a pie go on to make the crust.

To do this, sift the flour and salt, and rub in the fat until the mixture is like breadcrumbs. Add the beaten egg to the mixture, and stir with a knife. Add enough water so that a dough begins to form. If possible, cool the meat before covering with the pastry. Brush with the egg yolk, and cook for 35-40 minutes at 220°C/425°F/Gas Mark 7.



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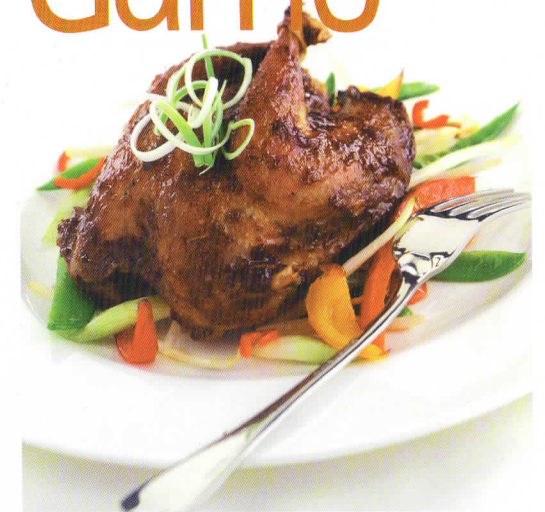
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The Guild of Q Butchers'

Guide to Game



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Duck

Breast of mallard with red onion marmalade

(serves 6)

Ingredients	Method
6 mallard breasts	Sauté the sliced red onions in a frying pan until reddish brown. Deglaze the pan with the vinegar and cook until it has evaporated. Add the stock and honey and reduce until syrupy.
2 tbs olive oil	Season to taste. Grill or fry the duck breasts until just set and still pink in the middle. Rest for a minute, and slice each into 5-6 pieces.
3 tbs red wine vinegar	Put a large spoonful of the marmalade onto each of the plates and arrange the duck slices on top. Garnish and serve with watercress.
1 tbs clear honey	
3 red onions	
Salt and pepper	
600ml (1pt) duck or chicken stock	
Watercress to garnish	

Partridge



Roast partridge with pancetta and walnut mash

(serves 4)

Ingredients	Method
4 young partridge	Pre-heat the oven to 230°C/450°F/Gas Mark 8. Wash and dry the partridge. Quarter the lemon, and place a piece inside each bird with a sprig of sage and seasoning. Place a slice of pancetta or bacon on top of each bird with a little more sage. Drizzle with oil and butter with a little more sage. Roast for 35-40 minutes. Put on a plate to rest. Meanwhile, to make the gravy, add the stock and red wine to the roasting pan and reduce by half. Serve with mashed potatoes flavoured with walnut oil.
1 lemon	
Small bunch of sage	
Salt and pepper	
Olive oil	
Butter	
1 small onion	
4 slices of pancetta or bacon	
125ml (4 fl oz) red wine	
200ml (7 fl oz) chicken stock	

Pheasant



Suprême of pheasant Bourguignonne

(serves 2)

Ingredients	Method
1 pheasant, jointed	Ask your Q butcher to joint a pheasant into two suprêmes and two legs, cut in two at the joints.
250g (9 oz) shallots	Peel the shallots and garlic and wash the button mushrooms. Brown the pheasant suprêmes in a hot casserole dish on top of the stove, then remove from the pan and place to one side. Repeat this process for the leg pieces, lardons and shallots.
250g (9 oz) button mushrooms	Peel the shallots and garlic and wash the button mushrooms. Brown the pheasant suprêmes in a hot casserole dish on top of the stove, then remove from the pan and place to one side. Repeat this process for the leg pieces, lardons and shallots.
150g (5½ oz) lardons of smoky bacon	Peel the shallots and garlic and wash the button mushrooms. Brown the pheasant suprêmes in a hot casserole dish on top of the stove, then remove from the pan and place to one side. Repeat this process for the leg pieces, lardons and shallots.
3 cloves of garlic	Peel the shallots and garlic and wash the button mushrooms. Brown the pheasant suprêmes in a hot casserole dish on top of the stove, then remove from the pan and place to one side. Repeat this process for the leg pieces, lardons and shallots.
200ml (7 fl oz) red wine	Peel the shallots and garlic and wash the button mushrooms. Brown the pheasant suprêmes in a hot casserole dish on top of the stove, then remove from the pan and place to one side. Repeat this process for the leg pieces, lardons and shallots.
200ml (7 fl oz) chicken stock	Peel the shallots and garlic and wash the button mushrooms. Brown the pheasant suprêmes in a hot casserole dish on top of the stove, then remove from the pan and place to one side. Repeat this process for the leg pieces, lardons and shallots.
2 sprigs of fresh thyme or pinch of dried thyme	Peel the shallots and garlic and wash the button mushrooms. Brown the pheasant suprêmes in a hot casserole dish on top of the stove, then remove from the pan and place to one side. Repeat this process for the leg pieces, lardons and shallots.
Watercress to garnish	Peel the shallots and garlic and wash the button mushrooms. Brown the pheasant suprêmes in a hot casserole dish on top of the stove, then remove from the pan and place to one side. Repeat this process for the leg pieces, lardons and shallots.
2 tbs plain flour	Peel the shallots and garlic and wash the button mushrooms. Brown the pheasant suprêmes in a hot casserole dish on top of the stove, then remove from the pan and place to one side. Repeat this process for the leg pieces, lardons and shallots.
Salt and pepper	Peel the shallots and garlic and wash the button mushrooms. Brown the pheasant suprêmes in a hot casserole dish on top of the stove, then remove from the pan and place to one side. Repeat this process for the leg pieces, lardons and shallots.

Place the browned onions, lardons and leg meat along with the garlic, thyme and mushrooms into the sauce and season with salt and pepper.

Put a lid on the casserole dish and place it in the bottom of a medium oven (170°C/325°F/Gas Mark 3) for 25 minutes, then place the reserved suprêmes into the top of the same oven for a further 15 minutes.

Serve each suprême and two pieces of leg meat on a bed of mashed potato or celeriac surrounded by the sauce and garnished by a little sprig of watercress.

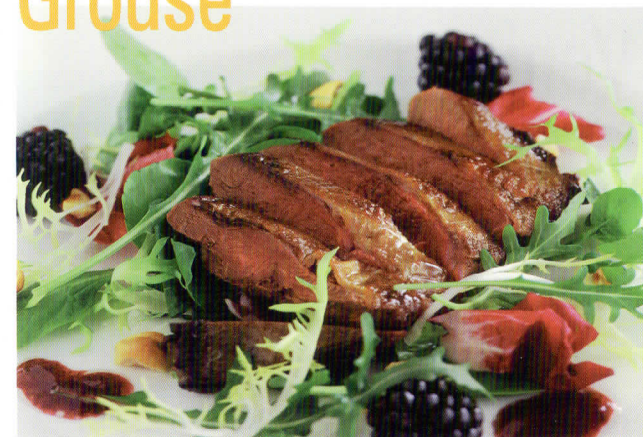
Rabbit

Wild rabbit with garlic mayonnaise

(serves 4)

Ingredients	Method
150ml (¼ pint) olive oil	Marinate the rabbit pieces in the oil, seasoning, bay leaf, crumbled bay leaf, thyme, lemon juice and rind for an hour. Heat the grill or barbeque until hot, and then cook the rabbit for 10 minutes on each side, basting with the marinade. Place the rabbit and its juices, plus the wine, in a roasting pan and roast in the oven for 15 minutes at 230°C/450°F/Gas Mark 8.
1 bay leaf, crumbled	Marinate the rabbit pieces in the oil, seasoning, bay leaf, crumbled bay leaf, thyme, lemon juice and rind for an hour. Heat the grill or barbeque until hot, and then cook the rabbit for 10 minutes on each side, basting with the marinade. Place the rabbit and its juices, plus the wine, in a roasting pan and roast in the oven for 15 minutes at 230°C/450°F/Gas Mark 8.
Handful of fresh thyme	Marinate the rabbit pieces in the oil, seasoning, bay leaf, crumbled bay leaf, thyme, lemon juice and rind for an hour. Heat the grill or barbeque until hot, and then cook the rabbit for 10 minutes on each side, basting with the marinade. Place the rabbit and its juices, plus the wine, in a roasting pan and roast in the oven for 15 minutes at 230°C/450°F/Gas Mark 8.
Wild rabbit, jointed	Marinate the rabbit pieces in the oil, seasoning, bay leaf, crumbled bay leaf, thyme, lemon juice and rind for an hour. Heat the grill or barbeque until hot, and then cook the rabbit for 10 minutes on each side, basting with the marinade. Place the rabbit and its juices, plus the wine, in a roasting pan and roast in the oven for 15 minutes at 230°C/450°F/Gas Mark 8.
Juice and rind of one lemon	Marinate the rabbit pieces in the oil, seasoning, bay leaf, crumbled bay leaf, thyme, lemon juice and rind for an hour. Heat the grill or barbeque until hot, and then cook the rabbit for 10 minutes on each side, basting with the marinade. Place the rabbit and its juices, plus the wine, in a roasting pan and roast in the oven for 15 minutes at 230°C/450°F/Gas Mark 8.
Salt and pepper	Marinate the rabbit pieces in the oil, seasoning, bay leaf, crumbled bay leaf, thyme, lemon juice and rind for an hour. Heat the grill or barbeque until hot, and then cook the rabbit for 10 minutes on each side, basting with the marinade. Place the rabbit and its juices, plus the wine, in a roasting pan and roast in the oven for 15 minutes at 230°C/450°F/Gas Mark 8.
150ml (¼ pint) white wine	Marinate the rabbit pieces in the oil, seasoning, bay leaf, crumbled bay leaf, thyme, lemon juice and rind for an hour. Heat the grill or barbeque until hot, and then cook the rabbit for 10 minutes on each side, basting with the marinade. Place the rabbit and its juices, plus the wine, in a roasting pan and roast in the oven for 15 minutes at 230°C/450°F/Gas Mark 8.
6 garlic cloves	Marinate the rabbit pieces in the oil, seasoning, bay leaf, crumbled bay leaf, thyme, lemon juice and rind for an hour. Heat the grill or barbeque until hot, and then cook the rabbit for 10 minutes on each side, basting with the marinade. Place the rabbit and its juices, plus the wine, in a roasting pan and roast in the oven for 15 minutes at 230°C/450°F/Gas Mark 8.
Juice of ½ a lemon	Marinate the rabbit pieces in the oil, seasoning, bay leaf, crumbled bay leaf, thyme, lemon juice and rind for an hour. Heat the grill or barbeque until hot, and then cook the rabbit for 10 minutes on each side, basting with the marinade. Place the rabbit and its juices, plus the wine, in a roasting pan and roast in the oven for 15 minutes at 230°C/450°F/Gas Mark 8.
150ml (¼ pint) mayonnaise	Marinate the rabbit pieces in the oil, seasoning, bay leaf, crumbled bay leaf, thyme, lemon juice and rind for an hour. Heat the grill or barbeque until hot, and then cook the rabbit for 10 minutes on each side, basting with the marinade. Place the rabbit and its juices, plus the wine, in a roasting pan and roast in the oven for 15 minutes at 230°C/450°F/Gas Mark 8.

Grouse



Warm salad of grouse with blackberries

(serves 4)

Ingredients	Method
4 grouse breasts	Seal the grouse in a hot pan, then place in the oven for 6-8 minutes. Remove and allow to rest for 5 minutes. Season the salad leaves, toss with the olive oil and hazelnuts, and divide between the four plates. Pour the dressing around the plate. Slice the grouse breasts, place on the salad, and garnish with blackberries.
Salad leaves	Seal the grouse in a hot pan, then place in the oven for 6-8 minutes. Remove and allow to rest for 5 minutes. Season the salad leaves, toss with the olive oil and hazelnuts, and divide between the four plates. Pour the dressing around the plate. Slice the grouse breasts, place on the salad, and garnish with blackberries.
50ml (2 fl oz) extra virgin olive oil	Seal the grouse in a hot pan, then place in the oven for 6-8 minutes. Remove and allow to rest for 5 minutes. Season the salad leaves, toss with the olive oil and hazelnuts, and divide between the four plates. Pour the dressing around the plate. Slice the grouse breasts, place on the salad, and garnish with blackberries.
100ml (4 fl oz) French dressing	Seal the grouse in a hot pan, then place in the oven for 6-8 minutes. Remove and allow to rest for 5 minutes. Season the salad leaves, toss with the olive oil and hazelnuts, and divide between the four plates. Pour the dressing around the plate. Slice the grouse breasts, place on the salad, and garnish with blackberries.
50ml (2 fl oz) blackberry puree	Seal the grouse in a hot pan, then place in the oven for 6-8 minutes. Remove and allow to rest for 5 minutes. Season the salad leaves, toss with the olive oil and hazelnuts, and divide between the four plates. Pour the dressing around the plate. Slice the grouse breasts, place on the salad, and garnish with blackberries.
25g (1 oz) blackberries	Seal the grouse in a hot pan, then place in the oven for 6-8 minutes. Remove and allow to rest for 5 minutes. Season the salad leaves, toss with the olive oil and hazelnuts, and divide between the four plates. Pour the dressing around the plate. Slice the grouse breasts, place on the salad, and garnish with blackberries.
25g (1 oz) chopped hazelnuts	Seal the grouse in a hot pan, then place in the oven for 6-8 minutes. Remove and allow to rest for 5 minutes. Season the salad leaves, toss with the olive oil and hazelnuts, and divide between the four plates. Pour the dressing around the plate. Slice the grouse breasts, place on the salad, and garnish with blackberries.
Salt and pepper	Seal the grouse in a hot pan, then place in the oven for 6-8 minutes. Remove and allow to rest for 5 minutes. Season the salad leaves, toss with the olive oil and hazelnuts, and divide between the four plates. Pour the dressing around the plate. Slice the grouse breasts, place on the salad, and garnish with blackberries.