



SWEET AND SOUR PARTRIDGES

INGREDIENTS

*10 partridges • 2 carrots • onion • 2 or 3 cloves garlic • 1 glass white vinegar • 3 glasses oil •
¼ litre white wine • salt, pepper and peppercorns • 4 slices lemon • 3 bay leaves • sage*

PREPARATION

Cure the partridges, wash and fit them snugly in a casserole dish with a pinch of salt, pepper, sage, carrots (cut crossways), plenty of coarsely cut onion, peppercorns, bay leaves, garlic, vinegar, white wine, oil.

Cover the casserole with a lid and cook at low heat for about 40 minutes.

Before cooking is completed, add 4 slices of lemon.



LA TUNELLA

RECOMMENDED WINE

L'Arcione
Refosco dal P.R.
Schioppettino



LA TUNELLA