

Roasted Game Bird

Dorothy ate a variety of game birds and often baked them with apples or carrots and basted them with wine or brandy.

This recipe was inspired by the Fannie Farmer cookbook.

Servings: 2

Prep time: 10

Cook time: 20-40 min

INGREDIENTS

1-2 lbs of Wild Duck,
Grouse, or Pheasant
3-4 tbs of butter, wine, or
brandy
1-2 bay leaves

Optional: stuff bird with
celery, apple, carrots, or
onion to enhance flavors.
You can also add bacon if
desired.

DIRECTIONS

1. Clean and let the bird reach room temperature before roasting. Sprinkle the inside of the bird with salt. Tie the legs together and fasten with twine.
2. Brush with butter and roast at 350 degrees until tender, about 12 to 20 minutes. Baste three times with melted butter during roasting.
3. Serve over wild rice, with potatoes, or with a salad. Try the fiddlehead salad recipe.