BASCO
GOURMET SPAIN TO YOUR DOOR

Perdices en Escabeche



PREP TIME
10 MINS

COOK TIME
1HR 30 MINS

TOTAL TIME
1HR 40 MINS

SERVES 4 PEOPLE

EASY

Ingredients

4 whole partridges cleaned, gutted and tied up
2 large onions, peeled and sliced into thick slices
3 large carrots, peeled and cut into thick slices
8 garlic cloves
250ml White wine
250ml sherry vinegar
250ml water
4 sprigs of thyme
2 bay leaves
8 black peppercorns
Salt
4 tbsp extra virgin olive oil

Method

In large casserole pan, heat 4 tablespoons the oil and brown the partridges on all sides, drain and set aside.

Allow the pan to cool slightly, add the onion, carrot, garlic and herbs and cook on a gentle heat for 10 minutes or until soft.

Return the partridges back to the pan, season with salt and add the peppercorns, white wine, sherry vinegar and water to cover. Bring the pan to the boil for 2 minutes, reduce the heat to a simmer, cover and cook on a low heat for 90 minutes, turning the partridges from time to time. Add more wáter if required.

Serve with some crusty bread, your choice of potatoes and a glass of toro wine.

https://www.bascofinefoods.com/spanish-recipes/perdices-en-escabeche/