

## **Young Grouse Recipe**

### **Young Grouse with Berries.**

The Juices from the Grouse and the Berries mixed together - along with some Brandy - makes a delicious sauce!

#### **Ingredients:**

2 Young Grouse

8 Rashers of unsmoked Bacon

Juice of ½ a Lemon

4 Tablespoons of Raspberries

2 Tablespoons of Brandy

Salt & Pepper

#### **Method:**

Pre-heat the oven to 220<sup>0</sup>C/425<sup>0</sup>F/Gas Mark 7. Mix the salt, pepper and lemon juice together then rub all over the inside of the birds. Spoon the berries inside and wrap the grouse in bacon, taking extra care to cover the breasts. Place the grouse in a roasting tin and cook in the oven for 20 minutes.

Remove the bacon then roast in the oven for a further 10 minutes. Remove the birds from the roasting tin for carving.

Place the tin with it's juices (of which there will be plenty), over a medium heat and add the brandy. Allow the liquid to bubble gently for a minute then spoon the gravy over the grouse.

Serve with mixed roast vegetables and game chips.

Young Grouse are available frozen from us - visit our [Oven Ready](#) page for prices.