Roast Pigeon

Yield: 2 min
Total Time: 90 min

Recipe from: https://www.recipeschoose.com/recipes/chinese-roast-pigeon-recipe

Ingredients:

- 4 pigeons plucked and dressed
- 1/4 cup melted butter or olive oil
- salt
- black pepper
- 2 carrots large, peeled and cut into chunks
- 6 jerusalem artichokes cut into chunks
- 2 parsnips peeled and cut into chunks
- 4 roots salsify, scrubbed and cut into 2-inch lengths, optional
- 2 roots Hamburg or root parsley, cut into chunks, optional
- 3 tablespoons chopped parsley
- vinegar Beer, or malt vinegar, for garnish, optional