

Roasted Grouse with Faggots, Bread Sauce and Sloe Jam

Yield: 2 min
Total Time: 100 min

Recipe from: <https://www.recipeschoose.com/recipes/christmas-pigs-in-blankets-recipe>

Ingredients:

- 3 1/2 ounces sloes frozen, stones in
- 7/8 cup water cold
- 1 1/2 cups jam sugar which contains pectin
- 3 1/2 ounces game minced mixed, such as grouse, venison, etc
- 2 13/16 ounces grouse mixed giblets and livers, chopped
- 1 teaspoon herbs chopped fresh mixed, such as thyme, rosemary and sage
- 1 teaspoon onion grated
- 1/4 teaspoon mace ground
- pig
- caul fat
- 6 slices pancetta
- 2 grouse oven-ready
- 2 teaspoons butter unsalted
- sea salt
- black pepper cracked
- 5/8 cup milk
- 1 shallot finely sliced
- 1 clove
- nutmeg a couple of gratings of
- 2 whole black peppercorns
- 1 bay leaf
- 1 sprig thyme
- 1 star anise
- 3/4 cup breadcrumbs fresh
- 1 tablespoon butter unsalted

Nutrition:

1. Calories: 1040 calories
2. Carbohydrate: 192 grams
3. Cholesterol: 95 milligrams
4. Fat: 18 grams
5. Fiber: 4 grams
6. Protein: 35 grams
7. SaturatedFat: 10 grams
8. Sodium: 1590 milligrams
9. Sugar: 158 grams

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