

Partridge Soup

This recipe was featured in Susan Kane column in the July 1987 issue of Ontario Out of Doors page 23 and is called Bob's Partridge Soup.

Bob's Partridge Soup

3 partridge breasts

6 cups of water

2 celery stalks sliced

4 potatoes peeled and cubed

2 carrots sliced

2 chicken - bouillon cubes

1 beef - bouillon cube

Salt and pepper to taste

Boil partridge breasts in salted water until tender. Rinse in cool water and remove bone. While meat is cooking place vegetables in a soup pot. Add water and boil gently. When vegetables are almost cooked add meat and bouillon cubes. Simmer until fully cooked. Season with salt and pepper. Serves six.

I have added more water and vegetables plus a package of Lipton Chicken Noodle Soup and some pasta elbows to make a larger quantity. No salt or pepper has been added .

Peter Sword