

# The end result



## GROUSE IN PANCETTA WITH RED WINE SAUCE

### Ingredients (serves 2-3):

- 6 grouse fillets
- 6 slices of pancetta

### For the sauce:

- 100ml of red wine
- 3 tbsp of chicken or vegetable stock
- 1 generous tbsp of bramble jelly
- 1 tsp of ketchup
- 2 pinches of onion salt
- 1 tsp cornflour
- A slug of olive oil



### Instructions:

1. Combine everything except the cornflour in a pan & heat until the bramble jelly has melted.
2. Mix the cornflour with a little water to make a smooth paste. Tip in the cornflour mixture & stir until the sauce thickens. Remove from the heat.
3. Wrap each grouse fillet in pancetta.
4. Put some olive oil in a pan & heat on a medium high heat.
5. Pan fry the grouse fillets for about 1 ½ minutes each side.
6. Serve with the sauce & your choice of seasonal vegetables.

See this recipe and others like it at [www.wildandgame.co.uk](http://www.wildandgame.co.uk)