

TANDOORI PARTRIDGE

#Game4Spice

Tandoori chicken must be about the most popular Punjabi dish in the UK and I have been making Atul Kochhar's recipe, designed to approximate the results from a tandoor oven, for years using partridge, pheasant and, outside of game season, with quail. The mother of a school-friend of mine, a lady of Punjabi origin, kindly gave me her home-style recipe for this chickpea accompaniment. I served a meal along these lines at an end-of-season shoot lunch to the members and their families a few years ago.

INGREDIENTS (SERVES 4)

- ❖ 3 partridges, jointed into skinless legs and breasts on the bone, breasts halved
- ❖ *Tandoori Marinades* (below)
- ❖ Oil and melted butter for basting
- ❖ Lemon juice
- ❖ Chaat masala (ideally)

- ❖ *Tandoori Marinade 1:*
1 garlic clove crushed to a paste, 1" piece of ginger, grated, juice of half a lemon, 1 tsp salt, ½ tsp cayenne pepper

- ❖ *Tandoori Marinade 2:*
125g yoghurt, ½ tsp garam masala, 3 tbsp sunflower oil, ¼ tsp ground cinnamon, a few drops of red food colouring

DIRECTIONS

1. Make 1 or 2 deep cuts in each piece of meat then put them in a large bowl or sealable container and rub with the ingredients of *Tandoori Marinade 1*. Set aside for 20 mins.
2. Meanwhile whisk together the ingredients for *Tandoori Marinade 2*. Pour this over the meat making sure every piece is coated. Leave to marinate for 2 hours or preferably overnight.



Tandoori Partridge, Mrs Vohora's Chole, Apple & Mint Chutney ([No Worries Curries](#)) and Naan Bread

3. Heat a rack set over an oven tray in a 200°C oven. Lift the pieces of meat and any marinade that comes with them onto the rack and place in the oven for 7-8 mins, turning once, until the meat is almost cooked.
4. Remove the tray from the oven and either turn the grill on to its highest setting, get a ridged grill pan very hot, or use a

preheated BBQ. Brush a little more of the marinade over the meat, baste it with the oil and butter mixture and finish the cooking via your chosen method, turning and basting with the oil and butter a few times, to obtain a charred exterior. Leave to rest for 5 minutes then drizzle over some lemon juice and sprinkle with the chaat masala.

SEASONAL SIDE

MRS VOHORA'S PUNJABI CHOLE

Fry ½ tsp cumin seeds in 1 tbsp sunflower or vegetable oil. When they turn a shade darker add 50g chopped onion (half a small onion) until golden and then stir in your favourite curry paste or base curry masala (quantity to serve 2) and warm through. Tip in the contents of a drained 400g can of chickpeas, reserving the liquid. Stir for a minute or so and then add some of the reserved liquid from the chickpeas and bring to the boil. Lower the heat and let the contents of the pan simmer, adding the chickpea liquid and/or water until the gravy and the chickpeas have reached the desired consistency. This can be made ahead and reheated, adding a little more water if necessary. Stir in fresh coriander and lemon juice to taste before serving.