



Pigeon with Mushrooms

Living in the wild only eating as nature intended pigeon makes a perfect casserole.

Serves: 4

Prepare: 20 Minutes

Cook: 2 Hours

Difficulty: easy

Ingredients

- 4x [whole pigeons](#)
- 2oz salted butter
- 2x tbs olive oil
- 2x onions sliced
- 8oz mushrooms sliced
- 1x apple (peeled, cored and sliced)
- 2x tbs cranberry jelly
- 1x bay leaf
- 1x [pouch of duck broth](#)
- 1x cup of your favourite cider
- 1x heaped dessertspoon cornflour
- pinch of pink himalayan salt
- pinch of pink peppercorns

Method

1. Heat the butter and oil in a casserole pan and brown your Pigeons set these aside and keep warm, fry the onions adding the mushroom, apple slices, cranberry jelly, bay leaf salt and pepper. Place your pigeon on the mixture pour over your broth and cider, bring to the boil and simmer with the lid on for 2 hours. After this time drain off the liquid into a pan whilst on the heat stir in the cornflour to thicken this gravy pour this back over your bird and stir to warm through, a lovely warming casserole for a cold winters day.