

Bacon Wrapped Partridge

** dedicated to Bob **

*2 partridge
1 medium onion
½ lb bacon
lemon pepper seasoning
salt and pepper*



- *Wash and pat dry the partridge.*
- *Chop onion into chunks and place inside partridge cavities.*
- *Season partridge with lemon pepper seasoning, salt and pepper.*
- *Wrap completely with bacon.*
- *Place side by side in a greased baking dish.*
- *Bake at 375 degrees for approximately 1 hour and 15 minutes, or until partridge is fully cooked.*
- *Serve with rice.*

Note that the bacon is used as partridge meat is very dry and this provides moisture as well as flavour.