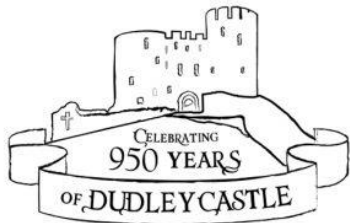


Mrs Sherwood's Delicious Medieval Recipes!



Grave of Small Birds

Not as scary as it sounds!

A simple French 15th century dish involving chicken, wine and seasoning!

Ingredients

- *Chicken thighs/meat free chicken pieces*
- *1/2 cup red wine*
- *1/2 cup water*
- *1/4 cup cooked bacon pieces/meat free*
- *1/2 tsp. salt*
- *1/4 tsp. pepper*
- *1/4 tsp. ginger*

Method

- *Place all ingredients in a large pot*
- *Bring to the boil and simmer for about 20 minutes on a medium heat*

Black bird, squirrel, magpies and rabbits were a well known source of meat in the 15th century.

Animals such as polecats were domesticated for helping hunt rabbits we now know them as ferrets!

