



# PHEASANT RECIPE

(SERVES TWO OR THREE)

**INGREDIENTS:** 2 PHEASANTS  
FLOUR  
SALT & PEPPER  
2 CANS OF BEER  
1/3 CUP WHITE WINE  
6 TBLS COOKING OIL  
2 OZ SCOTCH or BOURBAN \*\* (VERY IMPORTANT)

1 CAN MUSHROOM SOUP  
FRESH MUSHROOMS OR CANNED  
1 CAN CHICKEN BROTH  
WORCESTERSHIRE  
1/3 CUP ONIONS  
2 TBLS BUTTER

Soak 2 pheasants in a mixture of 1½ cans of cold beer, mix 1 can of beer with the salted water, (find some other worthwhile use for the remaining ½ can of beer)

De-bone the breasts and use only the breast meat, pick out any visible pellets.

Pat the breasts dry on a paper towel and dust in flour and salt and pepper.

Brown the breasts in a frying pan using the 6 Tbls. of oil.

Transfer browned pheasant pieces into a baking dish, set aside.

Using the same unclean frying pan, melt 2 Tbls. of butter, (med heat) add 1/3 cup of chopped onions, when onions are translucent (not brown), add 1/3 cup of any un-sweet white wine (check wine for spoilage prior to using, sometimes this step must be repeated). Simmer until alcohol has evaporated, approximately 5 minutes.

Add one can of chicken stock.

Add a couple of shots of Worcestershire sauce.

Add one can of cream of mushroom soup, plus one can of water.

Add fresh (preferred) sliced mushrooms, or canned.

Simmer this mixture for 5 minutes, and then pour over pheasant pieces.

Add water if gravy is too thick

Salt pepper to taste

Bake at 350 for one hour.

\*\* This is the time to use the two ounces of Scotch or Bourbon for yourself while waiting for the pheasants to cook.

**Warning:** This recipe will not work for birds harvested anywhere else other than Burnt Pine Plantation, otherwise they may be hazardous to your health.

**Note:** You can substitute Vodka or Gin for the Bourbon or Scotch, but remember this is not a Russian recipe.