

These recipes are “universal” and can be used on a variety of fowl—both domestic and game.

Roast Pheasant

1 pheasant [or wild turkey, partridge, quail]
3 stalks of celery & 1 onion – chopped
1 teaspoon salt
1/8 tsp. Pepper
4 strips bacon
1 cup water

Remove pheasant from bag and giblets [if present] from body cavity of bird. Rinse bird inside and out with hot water and fill body cavity with chopped celery and onion. Rub bird with salt and pepper mixture and place bird in roasting pan with bacon strips across breast of bird. Add 1 cup of water to roasting pan. Roast in a 350°F oven on bottom rack with cover ON for an hour for each pound of weight [2 lbs. = 2 hours]. Baste with basting syringe occasionally. Check for doneness = 160°F at leg/thigh joint. When done, baste again, and roast uncovered [to brown skin] for the final 15 minutes. Remove from oven to clean platter, carve, and serve. Properly cooled leftovers may be refrigerated up to 7 days or frozen for future use.

If you prepare the giblets, boil to doneness in a sauce pan and serve alongside bird on platter or chop [all but the neck] and use for a stuffing mix. Save broth from cooking the giblets and slowly add a flour / water mixture [about a cup] while boiling and stirring constantly to make a rich pheasant gravy.

Pheasant in Cream Or a Cream Soup

Cut up raw pheasant [or other game birds] into serving pieces [usually quarters]. Roll in a seasoned flour [salt, pepper, sage, and chervil (or parsley)].

Brown in hot fat [or cooking oil] for approximately 15 minutes. Place in a buttered casserole dish [or use a crock pot], cover with 1/2 to 1 cup of cream. Add more seasonings [sage, chervil / parsley, salt & pepper]. Bake in a slow [low heat] oven at 250°F [or the crock pot] covered for about 4-5 hours or until tender. Check for doneness = 160°F at leg/thigh joint.

The following method works great as a crock pot recipe for a working family. Place the whole bird or birds in a crock pot. Cut up about 3 large potatoes, 4 carrots, and 3 stalks of celery and place around birds. Add about a 1/2 cup of water and a can of your favorite “cream soup” [cream of chicken, celery, etc.]. Do not mix soup with water before adding to crock pot. Season skin of birds with salt, pepper, a little sage, and parsley flakes. Cover crock pot and cook on “LOW” all day. When you get home from work—dinner is READY!

Pheasant with Brandy

[This one takes a little more “culinary expertise”]

2 pheasants [or other game birds]
2—3 ounce cans mushrooms
3 cups croutons
1/2 tsp. Chervil

1/2 tsp. Marjoram
1/2 tsp. Salt
1/2 tsp. Pepper
6 strips bacon
1/2 cup orange juice (from frozen concentrate)
1/2 cup red wine
2 oz. Brandy

Combine mushrooms, croutons, and seasonings. Moisten with orange juice and a little brandy. Stuff birds, truss, and tie bacon strips onto breasts of birds. Secure on a spit [rotisserie] or place in oven at 350°F and roast until done. [160°F at leg/thigh joint—usually about 3/4 to 1 hour per pound of raw bird.] Oven times may vary so check with an accurate thermometer. Here's the tricky part:: warm brandy, ignite, and pour "flaming" [be careful!] over the birds.

Pheasant and Wild Rice Casserole

1 pheasant, cut up [or other game birds]
1 medium size box of wild & long grain rice
1 package dry onion soup mix
1 medium can mushrooms
1 medium can chicken broth
1 small onion, chopped
2 stalks celery, diced
1 can cream of celery soup

Mix all ingredients together in a 2 quart casserole dish, placing the pheasant on top. Cover and bake in oven on bottom rack for 1-1/2 to 2 hours at 350°F. Remove casserole cover and pour 1 can of cream of celery soup over top of all ingredients. Replace cover and heat for another 15 minutes. Remove and serve. Check for doneness = 160°F at leg/thigh joint.

Pheasant with Sauerkraut

1 pheasant [or other game bird]
Flour
Salt
Pepper
Shortening
Sauerkraut

Cut pheasant into serving pieces. Coat with flour, salt, and pepper. Brown pheasant on both sides in roasting pan. Cover with sauerkraut and bake at 350°F until done = 160°F measured at leg/thigh joint or 180°F in breast.