

SMOKED PHEASANT

THE MOST IMPORTANT thing to remember is: Our **SMOKED PRODUCTS** are already **FULLY COOKED!** PLEASE DO NOT ATTEMPT to **RE-COOK THESE SMOKED PRODUCTS** because excessive drying will occur!

The "EASY" WAY

Thaw bird in refrigerator before serving [this might take up to 2 days in some refrigerators!]. Attempts to "defrost" in a microwave may lead to drying out the meat—**NOT GOOD**

Remove thawed bird from bag, slice cold, and serve. You may cut up bird into quarters or pieces and just slightly warm in a microwave.

The "TASTY" WAY

For a delicious "smoky twist", cut up carrots, potatoes, celery, and other vegetables of your choice and surround the **FROZEN** smoked pheasant(s) [or other game birds] with these veggies in a covered roasting pan with about 1/2" of water.

Place in oven on bottom rack and **WARM** at 250° F until vegetables are fully cooked.

Here's a hint for those "busy households":

In the morning before work, cut up your choice of fresh vegetables [or use a bag of frozen vegetables], add them to a crock pot surrounding the **FROZEN SMOKED PHEASANT(s)** [or other game birds] in 1/2" water. Cover the crock pot and place on **LOW** setting.

As the bird thaws, it will release its juices, helping to steam the vegetables while imparting a delicate smoky flavor.