



BOURBON BUFFALO PHEASANT STRIPS

Bourbon Sauce

Dice up half of a yellow onion. Place onion and 2 Tablespoons of butter in a sautee pan and cook over medium high heat until onions become translucent (about 3 minutes). Add $\frac{1}{4}$ cup of your favorite bourbon and be careful with the flame. Add $\frac{1}{3}$ cup of brown sugar and cook on low heat until the sugar has dissolved. Add $\frac{2}{3}$ cup of Frank's Red Hot Sauce and let simmer on a low heat for a few minutes.

Check 4 or 5 pheasant breasts for shot. Cut breasts into strips (about 5 per breast). Dredge the strips in seasoned flour:

1 Cup flour
1 Tablespoon Salt
1 Teaspoon Black Pepper

Shake any excess flour off of strips and fry in 360 degree oil until golden brown. Toss the strips with the bourbon sauce and enjoy with a ranch or bleu cheese dressing for dipping.