



## **Sesame Pheasant**

### **Seasoned Flour**

2 cups Flour  
1 tablespoon Kosher Salt  
½ tablespoon Black Pepper

In small bowl combine all ingredients.

### **Egg Wash**

1 cup Whole Milk  
3 Eggs

In small bowl whisk eggs and milk.

### **Sesame Breading**

4 cups Panko Crumbs (Japanese Bread Crumbs)  
1 cup Sesame Seeds

Combine Panko and Sesame Seeds in 13" X 9" cake pan.

Rinse and pat dry the breasts of 3 Pheasants. Cut ½" strips lengthwise and coat with seasoned flour. Shake off excess flour and drop in egg wash a few strips at a time. Remove and transfer in a single layer to the breading. Cover and gently press until pheasant is thoroughly coated. Remove to cookie sheet.

### **Frying the Pheasant**

Heat 2-3" inches of oil until thermometer registers 350°. Cook pheasant 3 minutes or until golden brown. Transfer to cookie sheet lined with paper towels. Sprinkle immediately with kosher salt. Allow oil to return to 350° and continue.

## **Sweet Hot Mustard**

4 oz. dry Mustard  
1 cup Vinegar  
Combine mustard and vinegar. Place in refrigerator 24 hours.

In double boiler combine the mustard and vinegar with:

1 cup Sugar  
2 Eggs

Cook over low heat, stirring frequently, for 2 hours.