



Brandied Pheasant (8 Breasts)

Pound out and check for shot on your pheasant breasts'

Marinate in: 1 Tablespoon finely diced shallot
¼ Cup Olive oil
1 ½ teaspoon Allspice
Fresh Cracked Pepper & pinch of Salt

Mushroom Brandy Sauce:

Heat Sautee pan with ¼ Cup Olive Oil
Add 2 Cups sliced mushrooms
Once the mushrooms have softened slightly, add ½ Cup
of Brandy
Let the Brandy reduce, then add 2 Cups of Cream and
let simmer until the sauce thickens
Add Worcestershire sauce and tabasco sauce to taste

Dredge the pheasant breasts in seasoned flour:

1 Cup Flour, 1 Tablespoon Salt, Pepper

Get a large sautee pan hot and add 1 ½ Cups olive oil. Once the oil is hot, gently place pheasant in pan and sautee until it just begins to brown on both sides. Add ½ Cup of brandy and cook until the flame has gone out. Remove pheasant breasts, top them with the sauce, and enjoy!