

CRUNCH BAKED PHEASANT RECIPE

1/4 cup butter
2-1/2 lbs pheasant
1 egg
2 TBS milk
1/2 tsp **homemade garlic powder**
1/2 tsp **homemade onion powder**
1 cup instant potato buds
1/2 cup parmesan cheese, grated
1/2 tsp salt
1/2 tsp freshly ground black pepper

PREHEAT oven to 400 degrees. Melt 1/4 cup butter and place in flat casserole dish.

Wash and dry the pheasant. Whisk the egg, garlic powder, onion powder and milk together in one bowl. Mix potato flakes and cheese in another bowl.

Dip pheasant pieces in the milk mixture, then roll in the flakes to coat. Place skin-side down in the baking dish. Sprinkle with salt and pepper.

Bake uncovered for 30 minutes. Turn pieces, sprinkle again with salt, pepper and the remaining potato flake/cheese mixture. Bake another 30 minutes.

Honey Roasted Pheasant

Ingredients:

1 pheasant
3/4 cup honey
1/2 cup creamy peanut butter
2 tablespoons cider vinegar
2 tablespoons soy sauce
1/2 teaspoon MSG (optional)

Directions:

Combine all ingredients but the pheasant in a medium saucepan
Cook over low heat until peanut butter is melted, stirring frequently
Place the pheasant in a roasting pan
Pour the sauce over the bird, cover and place in the refrigerator overnight
Bake at 350 degrees F for 1 hour, basting frequently with the drippings