

Pheasant with Wild Rice Stuffing

1 package Uncle Ben's Wild Rice Stuffing Mix, 1 small clove garlic crushed , 1/4 cup chopped onion, 1/4 cup chopped celery, 2oz can Mushrooms, 1 Tablespoon Parsley Flakes, small amount of crushed sage, if desired Saute onions, celery and mushrooms for about 5 minutes over medium heat.

Boil contents of wild rice stuffing mix for about 25 minutes, then drain any remaining liquid. Mix all ingredients together, salt & pepper to taste. Stuff into pheasant and place breast down into baking pan. Cover with a couple slices of bacon. Cover and bake at 325 degrees until meat on the legs is easy to pull. Cover during this stage of cooking. Uncover and turn breast up for a few minutes if you wish to have bird browned.

Awesome Pheasant Recipe

1 Pheasant, quartered
1 can (10.5 oz.) condensed cream of chicken soup
1/2 Cup apple cider
1 tablespoon plus 1 teaspoon Worcestershire sauce
3/4 teaspoon salt
1/2 cup chopped onion
1 clove garlic minced
3oz sauteed baby bella mushrooms, sliced.
salt/pepper/chili flakes/olive oil to taste

Oven at 350, place Pheasant in ungreased baking dish 9"x9"x2. Mix all ingrediants together then pour over pheasant. Bake for 1- 1 1/2 hour. Every 30 min, scoop mix from dish over Pheasant (baste). What I found is that you want to remove the legs a little early because they will over cook. For my pheasant, we should've removed the legs at one hour but we left everything to cook for an hour and 15 min.