

Smoked Pheasant

Ingredients:

1 whole pheasant

4 T all purpose seasoning

1/2 C brown sugar

2 T smoked paprika

1 tsp granulated garlic

1 tsp kosher salt

1 tsp fresh cracked pepper

1/4 C canola oil

Directions:

In you smoker, start your fire with a savory wood choice. Applewood is a great choice for smoking.

For a single pheasant, 1/2 to 1 lb. piece of your favorite smoking wood will work. Let the wood burn

embers. Meanwhile, prep your whole pheasant by adding the seasonings. When the smoker is at roughly

225 degrees F and embers are smoldering, place the prepped pheasant in the smoker. If using a BBQ style

grill, the heat needs to be off-set as to not char the poultry. The pheasant can smoke anywhere from

45 minutes and on, depending on the preferred amount of smoke flavor. You'll need a thermometer to

check your temperature. Pheasant must be at least 165 degrees F to be served safely. If you prefer less

smoke, remove the pheasant early and wrap in foil to stop the smoke contact and finish in the smoker

and/or grill until it reaches the appropriate temperature. You can use an oven to bring the poultry up to

a safe serving temp.