

Pot Pheasant Recipe

(suitable for mature birds)!

Ingredients:

1 Brace of Pheasants (2 birds for the uninitiated)!

2 Dessert Apples - peeled, cored and sliced.

3 Sticks of Celery, chopped.

1 Finely sliced Onion.

$\frac{3}{4}$ pint of stock.

1 Glass of White Wine.

$\frac{1}{2}$ pint of Single Cream / Natural Yoghurt.

1 Tablespoon of Cornflour

Salt & Pepper.

Celery Leaves for decoration.

Method:

Put Pheasants - breasts down - in a casserole. Add the Apples, Celery and Onion, then pour the Wine and Stock over them. Simmer for about 1½ hours or until birds are tender.

Remove birds to a warm plate, liquidise remaining sauce; blend Cornflour into the sauce, return to the casserole and bring slowly to the boil until the sauce thickens. Add the Cream / Yoghurt and season to taste.

Carve the Pheasants, spoon sauce over the meat, decorate with Celery leaves and serve.

Oven Ready Pheasants and Pheasant Breasts are available from us - visit our [Oven Ready](#) page for prices.