

## Curried Pheasant

---

By Marie Hoyer

1 2-2.5 lb MacFarlane Pheasant, cut in pieces  
1/2 cup flour  
3 Tablespoons shortening or oil  
2 medium size onions, chopped  
1-1/2 Tablespoons curry powder  
2 teaspoons salt  
2 Tablespoons flour  
3 cups beef broth or bouillon  
1 tart apple, cut in slices with seeds removed

Roll pheasant pieces in 1/2 cup flour and brown in hot oil. When browned, remove meat. Add onion to pan and cook until translucent. Mix curry powder, salt and flour with broth. Mix well to blend. Add to onions and mix well. Stir until it boils. Add meat and apple slices. Cover and cook on low 90 minutes or until tender.