

Dry Sack Braised Pheasant Thighs, with caramelized root veggie & crisp potatoes

2 oz. Olive Oil
3 lbs MacFarlane Pheasant boneless thigh meat
10 oz Dry Sack Sherry
5 cups pheasant **stock**
3 Thyme sprigs
1 tsp Juniper Berries
1 bay leaf
salt & pepper to taste
2 oz. EVOO
8 oz diced rutabaga, blanched
8 oz diced celeriac, blanched
8 oz. diced butternut squash, blanched
2 T parsley, chopped
1 T sage, chopped

Season pheasant thighs with salt & pepper on both sides; preheat sautoir pan over medium high heat, add the olive oil and lightly render and brown the skin on the thigh meat; remove from the pan and reserve.

Deglaze the pan with Dry Sack and reduce by half; add the pheasant stock, Thyme, Juniper Berries and bay leaf then bring to a simmer.

Place the thighs, skin side up in a roasting pan and add the **hot stock**. Make sure there is adequate stock to completely cover the thighs.

Cover with foil, place in a 275 **degree** oven and cook until fork tender (about 2.5 hrs). Strain stock & lightly thicken sauce consistency with roux or cornstarch.

Sauté root veggies in EVVO until lightly caramelized and hot throughout. Add herbs and season to taste or eye appeal – Garnish with mini potato chips and chopped smoked almonds

Recipe compliments of:
Ken Arnone CMC, WACS Global Master Chef
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