

Honey Baked Pheasant Breasts

4 MacFarlane Boneless Pheasant Breasts, approx 4-6 oz. each
Seasoned flour (with salt, pepper and paprika)
Onion powder
1 cup butter
2 cups Honey
3 Tblsp Fresh parsley, chopped

In medium skillet, melt ½ cup butter. Flatten the breast piece so they are approximately the same thickness; dredge in flour and sprinkle onion powder over each piece. Brown pheasant breasts in melted butter and move to glass 9x13 inch pan. Melt remaining butter in skillet and add honey. Once warmed through, pour over pheasant breasts and sprinkle parsley on top. Cover pan tightly with aluminum foil and bake for 20-25 minutes at 300 **degrees** or until juices run clear.

Yield: 4 servings

Garlic powder also enhances the flavor of pheasant; if you choose to use this too, add at the same time you add the onion powder.