

## Pheasant Breast with Orange Sauce

Serves 8

2 packages MacFarlane Split Boneless Pheasant Breast

1 Cup Chopped Shallots

1 32oz box Low Sodium Chicken Broth

3 Cups orange juice

8 Earl Grey tea bags

2 Tablespoons honey

10 Tablespoons butter (divided)

Salt and pepper

3 oranges

For sauce: In a Dutch Oven or large saucepan, sauté the shallots in 2T of butter for about 4 minutes. Add chicken broth and orange juice and bring to a boil. Tie the tea bags together and hang over side of pan into boiling liquids. Boil until reduced to about 2 cups. This will take about 20 minutes or more. Remove tea bags. Strain out the shallots if you prefer a smoother sauce. Add honey. You can make the sauce ahead and reheat. Add 6 Tablespoons of butter gradually to the heated sauce and season with salt and pepper before using.

For the pheasant: Preheat oven to 375 degrees. Slice oranges into 8 thick slices and place the slices in a shallow roasting pan. Melt 2 Tablespoons butter in large skillet (iron skillet is best) and brown the breasts skin side down for about 5 minutes. Place browned pheasant onto orange slices and roast for about 10 minutes. Check for doneness and roast 2-3 minutes more if necessary.

Serve pheasant on the orange slices, drizzling sauce over and serving extra sauce separately.

This recipe was adapted from a recipe in BonApetit Apr. 2000 as shown on Epicurious. It was originally for duck.