

Pheasant Halves in Mushroom Cream

4 MacFarlane Pheasant Half birds
Fresh Ground Pepper to taste
Sea Salt – To taste
Paprika
2 T flour
1 stick butter
½ cup white wine
2 cups sour cream
2-3 T lemon juice
½ cup sliced mushrooms (button or baby bellas)
2 large shallots finely diced
½ cup finely diced celery
2 cloves garlic finely diced
½ cup chopped olives with pimentos

Melt butter in sauté pan; mix flour, salt pepper and paprika and dredge pheasant halves in flour. Place halves into melted butter and brown pheasant on both sides, remove to casserole pan and lay flat. Use wine to deglaze pan then add garlic, shallots and celery, sauté for 2-3 min. Add remaining ingredients and mix thoroughly. Pour sauce over pheasant halves, cover and bake in oven at 325 **degrees for** 1.5-2 hours until tender.

Serve with steamed Brussels sprouts and wild rice blend.