

Roast Pheasant with pancetta, white wine & rosemary

4 sprigs rosemary
1 lemon, zested, then sliced
1 MacFarlane Pheasant, 2-2.5 pounds
Extra virgin olive oil
Salt & pepper
4 slices pancetta (fatty bacon if you don't have pancetta)
¾ - 1 cup white wine (preferably a fruity/buttery wine)

Preheat oven to 350 degrees F; prepare pheasant for oven by cleaning the cavity, then salting and peppering. Add several lemon slices and 2-3 sprigs of rosemary. Mix EVOO, remaining rosemary and lemon zest and brush over pheasant breast and back. Place pheasant in Dutch oven topping with more salt and pepper then pancetta. Pour wine into pan and place in oven, basting bird every 15-20 minutes, for 1 hour. After 1 hour, turn heat down to 300 degrees and **continue** cooking until juices run clear, about another 15-30 minutes, or an internal temp of at least 165 degrees is reached. Remove from oven and set on a warm plate (covered) and rest for 10 minutes before serving.

Options: Use a sweet red wine (such as Lumbrusco or Marsala) and add mushrooms or olives to the cavity. To make a richer sauce, add heavy cream to wine and reduce by half before serving.