

Roasted MacFarlane Pheasant with celery/chestnut stuffing

1 whole MacFarlane Pheasant
2 cup celery chestnut stuffing, see recipe
12 pcs brussel sprouts, boiled in salted water till tender, quartered
2 oz diced bacon
3 oz chicken stock
2 oz butter

For Pheasant:

Season pheasant with salt and pepper and sear the bird in a hot pan with a small amount of vegetable oil, turn bird on all sides to sear evenly. Place bird in a 350 oven for about 20 min, to check make a small cut in thigh meat and juices should run out clear not red, let bird rest before cutting. Cut the legs and thigh off and pick the meat from the bones, reserve. Carve the breasts off the bone and reserve.

Stuffing:

1 Tbs onion, chopped fine
1 Tbs celery, chopped fine
2 Tbs chestnuts, frozen is ok, chopped fine
¼ tsp garlic, minced
1 ½ cup bread crumbs, course, dried
2 oz butter, whole
2 cup chicken stock
1 tsp parsley, chopped
1 pcs thyme, fresh, picked from stem
1 pcs sage, fresh, chopped
1 oz olive oil

In a small pot heat oil and add onion, celery and garlic and sauté for 5 min on med heat, add chestnuts, breadcrumbs, butter and chicken stock and cook all together, finish with picked leg and thigh meat, thyme, sage, parsley and salt and pepper.

To Serve: Spoon the stuffing onto two plates, use a ring mold if you want to make presentation better, slice the pheasant breasts and arrange on top of stuffing. In a hot sauté pan add bacon and cook till crispy, add cooked brussel sprouts, salt and pepper and spoon over pheasant.

Yields: 2 servings

Recipe courtesy of Chef Michael McDonald of www.onesixtyblue.com Restaurant in Chicago IL