

Braised Pheasant with Mushrooms and Sherry

Ingredients

- 2 Pheasants (About 2.5# each) MacFarlane are best
- 3-4 sprigs fresh Thyme
- 1 sprig fresh Rosemary
- 4 slices bacon in ¼ inch slices
- ½ bulb thinly sliced fennel
- 1 onion chopped
- 1 oz porcini mushrooms in 8 oz hot water, reserve water
- ½- 1 shallot
- white wine as needed for braising
- 8 oz fresh mushrooms sliced
- 1/3 cup sliced almonds dry roasted
- 3 stalks celery sliced
- Flour for coating
- 4 tbs butter (can use olive oil)
- Pint cream or ½- ½
- 1 cup dry sherry
- 1 tbs coarse salt
- 1 tsp ground black pepper

Steps

1. Remove backbone from pheasant and quarter, pat dry.
2. Cook bacon in Dutch Oven till slightly brown, remove bacon leave grease
3. Heat half of butter or butter and oil in Dutch oven. Shake pheasant in bag with flour. Brown (all sides) on medium-high heat, takes about 20 mins.
4. Remove pheasant, add remaining butter, sauté onion, celery, shallots, and fennel till tender. Add mushrooms (regular and porcini) and almonds continue cooking till tender
5. Add porcini water, ½ cup white wine, salt, pepper, thyme, and rosemary. Heat to simmer then add pheasant.
6. Place in 325 degree oven for 2 hours tightly covered. Check liquid level, add white wine if necessary.
7. Remove pheasant, stir in cream or ½- ½ and sherry. Return pheasant to pan, cover and place in 350 degree oven until meat falls off bone(approx. 1 hr).
8. Remove pheasant and boil sauce down if necessary

Serve With:

- Brown long grain rice

Entrant: Thomas Tecco