

Pheasant Soup Recipe

12 – 15 pheasant legs (or 2 -3 breasts)
1 medium sized onion chopped
1 cup mushrooms chopped
1 – 2 cups carrots chopped
1 -2 cups celery chopped
2 – 3 tablespoons fresh parsley chopped
1 potato peeled and sliced
½ box spaghetti noodles or egg noodles
3 – 4 chicken bouillon cubes
1 can chicken broth
Water

Directions

- Boil legs for about an hour or so until meat peels from bones.
- Pick meat from bones and set aside. Discard water/bones/etc... (If using breast, cook in a frying pan with some water with lid on for 10 – 15 minutes or so until cooked through. Then cut up into small chunks)
- Place everything EXCEPT noodles into crock pot. Add water until covers everything. Add more to make it as watery as you like.
- Cook 6 – 8 hours on low in crock pot
- 1/2 hour before done, add noodles
- Serve

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