

2 pheasants, meat removed from bone and cut into pieces  
1/4 cup flour  
1/2 tsp garlic powder  
1/2 tsp onion powder  
1/4 tsp seasoning salt  
1/4 tsp freshly ground black pepper  
4 TBS butter  
4 TBS vegetable shortening  
2 garlic cloves, minced  
1 onion, chopped  
1 cup sweet dessert wine like Muscat or Muscatel  
1 TBS white sugar  
1 cup mushrooms, sliced  
1/2 cup black olives, sliced  
1 can chicken stock or broth

In a large heavy skillet, preheat the shortening and butter on medium-high heat. In a bowl, add the flour with the garlic powder and onion powder, seasoning salt and pepper. Roll the pheasant pieces into the seasoned flour and place slowly in the hot pan. Fry until light golden brown.

Lightly spray a slow cooker crock with vegetable oil and set the heat to low, and add the browned pheasant pieces. In the heavy skillet that the pheasant was browned in, add the garlic, mushrooms, black olives, wine, onions, sugar, and broth. Heat until it starts to bubble and cook for a few minutes. Pour this sauce over the pheasant in the slow cooker.

Cook for 6 to 8 hours. If you wish, you may bake this in the oven on 325 degrees for 1-1/2 hours.

Serve over cooked rice or buttered pasta.

Recipe courtesy of [www.misshomemade.com](http://www.misshomemade.com)