

Entrant: Joe Tegethoff

Pheasant sweet-potato pie

Ingredients:

1 pound deboned pheasant breast (cubed and tenderized)
4 strips bacon (cut into 1/2 inch pieces)
1 white onion (diced)
2 large carrots (grated)
2 large stalks celery (thinly sliced)
1/2 cup green peas
2 cups chicken broth
2 tbsls butter
2 tbsls spoons flour
2 large sweet potatoes
2 cups grated cheddar cheese

Directions

Preheat oven to 375

In a 2 quart sauce pan, boil potatoes

Mash the potatoes and return into warm pan

At the same time, in a large dutch oven over high heat

Fry the bacon pieces, remove the bacon and set aside

place pheasant cubes into the pot and brown, salt and pepper to taste stir in onion, carrots, & celery while vegetables are cooking, melt the butter and whisk in the flour & broth, boil to thicken add broth mix into pheasant and vegetables, add green peas and bacon bits being careful not to mash the peas while mixing cover pheasant mix with mashed potatoes cover with cheddar cheese bake in oven uncovered for 15 to 20 minutes.