

Smothered Pheasant

Cut pheasant breast in two pieces, disjoint legs and wings, so there are eight pieces (including the breast)

Brown pheasant in a little butter in large deep skillit. Remove pheasant and set aside.

Chop one medium onion fine, two or three large cloves of garlic, chopped fine and saute in same skillit. Add to the sauted onion and garlic one cup very dry sherry and one half cup olive oil, and juice from half an lemon. Add 1/2 tsp. time, 1/2 tsp marjoram, salt and pepper, one can ro-tel (original) and 1/2 cup Lecso (lecho) (dish made of stewed tomatoes with peppers and onions) Replace pheasant into the skillit (making sure all pieces are turned and coated in the mixture) reduce the heat to a simmer and cook covered approx one hour. Check occasionally and turn the pieces when needed.

Just before the pheasant is finished, prepare the pasta (I prefer spaghetti) so it is done about the same time the pheasant is finished.

When the pheasant is finished, remove to a warm plate, and place the cooked pasta in the skillit and coat well with the sauce . This is a recipe that works good on all small game and upland game.

Entrant: Robert Heald