

Drunken Pheasant

- 1 MacFarlane Whole Pheasant, 2-3 lbs
- 1 T dark mustard (like Grey Poupon)
- 4 T Olive Oil
- 1 T rosemary leaves
- ¼ cup Scotch or Whiskey (wine will work if you're out of the others)
- ¼ cup Pheasant Broth (chicken will work too)

Remove the breast portions from the fresh or thawed bird. Then cut off the leg quarters, removing the skin. Pour the olive oil into a medium sauté pan, on medium high heat. Coat the pheasant pieces with the mustard and place in preheated pan to brown. Turn over as browning occurs. Then add remaining ingredients to pan, cover and bring the liquid to a boil. Reduce heat to simmer for 7-8 minutes, uncover and remove breast portions to a covered plate to keep warm. Keep the leg quarters in the broth allowing it to simmer for another 5 minutes until the broth is reduced to a nice sauce consistency.

Serve with garlic mashed potatoes and brussels sprouts or asparagus.