

Baked Parmesan Pheasant

1 cup(s), Herb Seasoned Stuffing Crushed
2/3 cup(s), Parmesan Cheese Grated
1/4 cup(s), Fresh Parsley Chopped Fine
2 1/2 – 3 lb MacFarlane Pheasant Cut in Serving Pieces
1/2 cup(s), Butter Melted

Instructions: Combine crushed stuffing, cheese, and parsley. Dip pheasant pieces in melted butter; then roll in stuffing mixture. Arrange pieces, skin side up, in large shallow pan. Do not crowd or turn. Sprinkle with remaining crumbs. Bake at 375 degrees for 1 hour or until tender.

Serves 4.

Suggestion to reduce the fat: Cut butter to 1/4 cup and melt in baking pan. Then dip pieces in 1/4 cup milk to **reduce fat** content.