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RACKS Recipes: Fowl

Pheasant with Apple

1 pheasant, quartered
4 tbsp. butter, divided
4 med. apples, chopped
1 tsp. sugar
3 tbsp. half & half (cream)
1/4 tsp. pepper
1/4 tsp. salt

Brown pheasant in butter on all sides. Remove from pan. Add apples to pan and sauté, adding the sugar. When apples are softened, place in bottom of casserole dish. Place pheasant pieces on top of apples with juices from pan. Pour half & half over top, salt, and pepper. Cover casserole and bake 1 to 1 1/2 hours at 350 degrees.