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RACKS Recipes: Soups

Pheasant Soup

Pheasant bones, skin and leftover meat OR use whole pheasant

1 bay leaf

1-2 whole cloves

Salt to taste

Chicken stock (optional)

Parsley

Thyme

1 sm. onion, chopped

Celery leaves, chopped

2-3 peppercorns, crushed

1/4 c. sherry wine

Combine leftover pheasant with a few sprigs of parsley and thyme. Add bay leaf, onion, carrots, cloves, celery leaves, salt, and peppercorns. Barely cover with water or 1/2 water and 1/2 chicken broth. Simmer for 2 hours, then strain broth. Add sherry. Serve with fresh baguette, if desired. 4 servings.