

Pheasant

Ingredients:

1. Pheasant
2. Pepper
3. salt
4. flour
5. butter
6. chicken or turkey broth

Instructions:

1. Remove legs from pheasant; put aside for soup (see separate recipe)
2. Remove (filet) sides from pheasant breast
3. Season breast meat with pepper (salt will be in the broth)
4. Coat with flour
5. Fry in butter till golden brown
6. Place in crock pot and cover either with chicken or turkey broth
7. Cook on low setting for at least 8 hours
8. Remove from crock pot; place in oven to keep warm
9. Use desired amount of juice to make gravy; sprinkle with flour while stirring; add amount of flour to consistency desired
10. Serve and enjoy!