

Pheasant Soup

Ingredients:

1. ½ stick butter
2. 2 cups carrots (diced)
3. 1 can corn (use water)
4. 1 6.5 oz can mushrooms (use water)
5. 2 cups celery chopped
6. ½ large onion chopped
7. 4 small to medium sized potatoes (cubed)
8. 1 teaspoon rosemary
9. 1 clove minced garlic
10. ½ cup wild rice
11. ½ cup barley
12. Salt and pepper to taste
13. 4-6 pheasant legs
14. water
15. 4-6 bay leaves
16. 20 pepper corns
17. Chicken broth

Instructions:

1. Boil 4 to 6 pheasant legs in water with about 4-6 bay leaves and 20 pepper corns till meat is tender and can easily be stripped from the bone. Save water and add to ingredients listed below.
 - a. ½ stick butter
 - b. 2 cups carrots (diced)
 - c. 1 can corn (use water)
 - d. 1 6.5 oz can mushrooms (use water)
 - e. 2 cups celery chopped
 - f. ½ large onion chopped
 - g. 4 small to medium sized potatoes (cubed)
 - h. 1 teaspoon rosemary
 - i. 1 clove minced garlic
 - j. ½ cup wild rice
 - k. ½ cup barley
 - l. Salt and pepper to taste
2. Put all ingredients into kettle and cover with water. If not enough water from cooking pheasant legs, add chicken broth to cover ingredients.