

**Ed's Favorites!**



# Autumn Breeze Kennel Recipes

Sent to you from Ed Erickson

## Uncle Glen's Pheasant Pot Pie

This is a delicious alternative to the usual ways of preparing pheasant.

Freeze the leftovers for a tasty lunch later. Compliments of Uncle Glen from Milaca, MN!

2 pheasant breasts cut into small pieces  
Up to 5 cups chicken stock  
1/4 cup diced carrots  
1/2 cup diced celery  
1/4 cup of frozen whole peas  
1 small diced onion  
1 cup sliced mushrooms  
1 medium diced potato  
1 bunch asparagus sliced in 1-inch pieces  
1 cup flour  
1 stick (1/4 pound) butter  
1 cup Chardonnay wine  
1 tbsp minced parsley for garnish  
Salt/pepper to taste  
1 egg

### Preparation

Melt butter in saute pan, adding a bit of olive oil to prevent burning, then add the pheasant pieces and quickly brown them. Then add all of the vegetables, cooking them for several minutes while frequently stirring. Sprinkle the flour over the top, fold it into the pheasant and veggies, then add the Chardonnay, chicken stock, two cups at a time to achieve the consistency you want. (Less if you want a thick pot pie, more if you want it thinner in consistency). Bring to a boil.

Then place it all in a pie crust placed in a pie plate, covering with the pie crust top, sealing off all the edges as you would in baking a pie. Brush crust with a slightly beaten egg wash, then place in a 350 degree oven and bake for about 45-minutes or until the crust turns golden brown.

## **Autumn Breeze Cranberry Deluxe**

Dust Pheasant parts with sifted flour.

Brown in skillet with butter.

Add sautéed onions.

Put parts in deep frying pan.

Add one cans whole cranberry sauce.

Add 1 cup cream.

Cover and simmer on low heat until tender. (30 min aprox)

## **Fast Eddies Pheasant Deluxe**

Use cut up pheasant. Dredge pieces in seasoned flour

Melt butter or oil in fry pan, brown pheasant pieces

Place in baking dish

Sauté onions and mushrooms

Sprinkle over pheasant pieces

Place one tablespoon of sour cream on each piece

of pheasant. Bake uncovered at 350 for 40- 50 minutes

Remove and serve

Ingredients needed

Flour- mix with Mrs. Dashes seasoning mix

Sour cream ( also you may add cream of mushroom soup)

## **Wild Rice Casserole**

1c wild rice

1/2c chopped onion

3/4c butter

1/3c flour

1 can (6oz) mushrooms

3c diced pheasant

1 1/2c half and half (light cream)

1 1/2tsp salt

1/4 tsp pepper

2/3c sour cream

3 cans chicken broth

2 celery stalks and 1/2 bag of baby carrots chopped (1lb bag)

cook wild rice

1c wild rice to 3c of liquid, use 2 cans of the chicken broth and add water so that it equals 3 c liquid. Simmer covered for 55 to 65 min until tender, Remove from heat let it sit for 10 min then drain. Sauté the onion, carrots and celery in the butter. Remove from heat and stir in the flour. Drain the mushrooms saving the liquid in a measuring cup, add chicken broth to the measuring cup so that it equals 1 1/2c of liquid. Gradually add the mushroom/chicken broth mixture to the flour mixture, stir in well. Add the half and half and cook and stir until it thickens, remove from heat stir in the remaining ingredients. Place in casserole dish cook for 25-30 min in a 350 degree oven

## **Endlessly Easy Boneless Breast of Pheasant (From “Wild Game made Easy”)**

4 boneless pheasant breast

3/4 cup Parmesan cheese

2 eggs

2 T. fresh lemon juice

1 cup seasoned flour (add salt and pepper to taste)

1/4 cup clarified butter

8 Lemon Slices, 1/4” thick

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Remove skin from boneless pheasant breasts. In a bowl, combine eggs and parmesan cheese and whip smooth with wire whisk. The resulting batter should have a medium consistency.

Place the seasoned flour in a pie plate. Heat butter in large, heavy sauté pan. One at a time, dredge pheasant breasts in flour, then dip in Parmesan/egg mixture, coating well and dipping back into flour.

Place breasts in sauté pan. Brown lightly, turn each breast and splash with lemon juice. Place breasts in covered casserole and bake at 350 for 40 minutes. Remove and serve each with 2 lemon slices as a garnish.

(For a variation place 1 1/2 tablespoons of Roquefort or blue cheese on top of each breast before baking)

## **Hunters Pheasant**

Meat from one pheasant, cut into small pieces.

2 T. sunflower oil

1 medium onion, chopped fine

1 lg carrot, chopped fine

2 celery stalks, chopped fine

8 oz chicken stock

1 tsp Kitchen Bouquet

1 tsp Arrow root

4 T Red currant jelly

Preheat oven to 350. In oven proof pan fry pieces of pheasant until lightly golden in the sunflower oil. Add onion, carrots and celery and fry a couple of minutes. Cover with stock and add Kitchen Bouquet. Salt and pepper to taste. Bake for about 80 minutes. Remove pheasant meat from sauce and keep warm. Add arrow root, mixed with a little water and jelly to sauce. Bring liquid to a boil and stir until thickens. Return pheasant to sauce and serve with washed potatoes and red cabbage.

## **Pheasant Casserole**

1 Pheasant, cooked and boned

2 cups raw brown rice

2 chopped onions  
soup

1 can, Cream of Mushroom

4 cups chicken broth

1 can mushroom

1/4 cup soy sauce

1 T parsley

2 cups chopped celery

Blend all and bake in casserole at 325 for about 2 hours.

# Apple Cider Pheasant

Howard Vincent

President & CEO

Pheasants Forever National

## Cooking Instructions

Heat oven to 350. Place pheasant quarters in ungreased deep baking dish. Mix soup, cider, Worcestershire sauce, salt, onion, garlic and mushrooms; pour over pheasant. Sprinkle generously with paprika.

Cook, uncovered, spooning sauce over pheasant occasionally, for 1½ to 2 hours, or until done. After cooking pheasant for 1 hour, sprinkle generously again with paprika.

2 pheasants, quartered

2 cans (10¾ oz, each) cream of chicken soup

1 cup apple cider

2½ tablespoons Worcestershire sauce

1½ teaspoons salt

1 cup chopped onion

2 cloves garlic, finely chopped

8 oz. mushrooms, sliced

Paprika

Serves 4.

## **Pheasant & Wild Rice Soup (Pheasants Forever, Juania Gale, Phillipsburg, KS)**

3 whole pheasant breast	1/8 tsp thyme
1 large onion, chopped	1/8 tsp poultry seasoning
1/2 lb sliced fresh mushrooms	1/8 tsp sage
1 stick butter	1 lb cooked and crumbled bacon
1 cup flour	
1 can cream of potato soup	
8 cups hot chicken broth	
6 cups cooked wild rice	

Boil pheasant in water until tender. Cool and debone pheasant. Dice and set aside. In large Dutch oven, saute' onions and mushrooms in butter. Sprinkle in flour, stirring constantly until well blended. Add soup, mix well. Add hot broth, stirring until well blended. Add wild rice, seasonings, pheasant and bacon. Hear over medium - low heat until almost boiling. Be sure NOT to boil. Garnish with fresh sage.

## **Gunner's Pheasant in Cream Sauce**

Dip pheasants breasts in seasoned flour (salt, pepper, paprika and flour to taste), Brown breast in butter. Put browned pheasant in a casserole dish. Pour heavy cream, 1/2 pint for every 4 breast, over the top. Bake uncovered, for 60 minutes in a 300 degree oven.



## **Pheasant Stroganoff Salad**

2 cups egg noodles (dry)

2 cups fresh chopped mushrooms

3 tsp butter

3 cups cooked boneless pheasant (any part may be used)

4 whole green onions, diced

1/2 cup mayonnaise

1 cup sour cream

3 tsp fresh lemon juice

Salt, pepper

1 cup chopped walnuts (optional)

Cook the noodles in salted boiling water until just tender and drain. Melt the butter in a frying pan. Lightly brown the onions and mushrooms and add (with any pan juices) to the noodles. Stir in the chicken and green onions. Blend mayonnaise, sour cream, lemon juice, salt and pepper together. Mix into salad. Refrigerate until needed. Just before serving, garnish with the walnuts.

# **Blaze Orange Venison Stroganoff**

## **“Hot-n-Sassy” Outdoor Cookbook.**

(prep/cook time: 1 hour)

2 lbs. venison loin or steak (cut into thin strips 2 to 2 inches long)

1/4 cup butter

2 cups fresh sliced mushrooms

2 can ( 10 1/2 ounce each) condensed beef broth

1/2 cup dry red wine

1/3 cup instant minced onion.

1/4 cup ketchup

1-1/2 tsp garlic salt

1 tbsp Worcestershire sauce

1/3 cup flour

2 cups sour cream

2 dashes Tobasco sauce

Pepper and salt to taste

1/2 package cooked large egg noodles

Meat tenderizer

Wash the venison and trim off any fat. Lay the meat on paper towels then spread meat tenderizer over the meat, and then put another layer of paper towels over the meat. Let the meat drain for 10 minutes or more.

In a large skillet heat the butter over medium heat then add the venison and mushrooms. Once meat is browned, stir in beef broth, onion, ketchup, garlic salt, Worcestershire sauce, Tobasco, red wine and salt and better. Cover and simmer 15.

Add the flour and stir well. Add sour cream. Let simmer for 15 minutes.

Serve over cooked egg noodles.

# DUCK WITH APPLES AND GREEN BANANAS

2 large or 4 small ducks

1/3 cup vegetable oil

1/4 cup all-purpose flour

1 cup chopped onion

1 cup sliced carrots

1 cup sliced celery

2 bay leaves

1 cup beef stock

1 tsp salt

1 T butter

3 cups sliced cored apple, 1/2" slices

1/2 cup brown sugar

1/4 cup brandy or orange juice

2 cups sliced bananas (as green as possible) 1/2" thick

Clean ducks. Remove skin. Cut into quarters. In a Dutch oven, heat oil until very hot. Dredge duck pieces in flour and brown on all sides. Add onion, carrots, celery and bay leaves. Cook until tender. Add beef stock and salt. Cover and bake at 350 for 2 hours, or until duck is tender.

While duck is cooking, make sauce as close to serving time as possible. In a saute' pan, heat butter to a fast bubble. Add apple slices and brown sugar. Cook 1 minute. Add Brandy. Bring to a boil. Simmer for 3 minutes over low heat. Add banana slices.

When meat is tender, remove duck from pan. Place on platter and cover with sauce.

