

Easy Roast Pheasant

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This pheasant has a really unusual stuffing that will instantly win over people who are unsure of game birds.

Ingredients:

1 oven-ready pheasant
250ml brandy
150ml single cream
250ml chicken stock
25g seedless grapes
80g cream cheese
40g butter
60g plain flour
Salt and pepper

Directions:

1. Cut the grapes in half and mix them into the cream cheese. Season well to your tastes.
2. Preheat the oven to 180C.
3. Stuff the pheasant with this mixture.
4. Heat the butter in a large casserole dish and brown the pheasant on all sides. Put the casserole dish into the oven.
5. Cook it for twenty minutes and then pour the brandy over the bird. Cook for another hour and then remove from the oven, keeping the pheasant warm.
6. Pour the cooking juices, brandy, butter and all into a saucepan. Heat gently, add the flour and stir quickly to form a thick mixture. Gradually stir the chicken stock into this until you have a thick sauce and add the cream.
7. Serve the cream sauce poured over the pheasant.

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