

Stuffed Pheasant

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This pheasant dish is both elegant and delicious. It's a great dish to cook in place of a goose or a turkey at Christmas time or if you're having people over for Sunday lunch.

Ingredients:

1 oven-ready pheasant
200g sausage meat
2 shallots
Handful of dried apricots
1 tbsp. butter
Salt and pepper
4 bacon slices
2 tbsp. oil

Directions:

1. Finely chop the shallots and roughly chop the apricots.
2. Preheat the oven to 200C.
3. Cook the onions and apricots in 1 tbsp. of oil and 1 tbsp. butter until translucent and golden. Mix in the sausagemeat and cook for a little longer, then season well.
4. Heat the remaining oil in a large casserole dish and brown the pheasant on all sides.
5. Stuff the pheasant with the sausagemeat mixture and then tie any cavities.
6. Place into the oven for twenty minutes and then take it out and lay the bacon onto the pheasant. Cook for around another 30-40 minutes or until golden.

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