



## Dunn Creek Gourmet Delight Pheasant

### Ingredients needed:

4 pheasants (works well with partridge also)  
1 cup brandy  
clove of garlic  
1 quart heavy cream (or beaten cottage cheese)  
½ lb mushrooms

Butter (about 1 cup)  
1 medium- large onion  
salt and pepper to taste  
10 oz. horseradish  
2 c chicken stock

### 6-8 servings wild rice

Use 4 pheasant cut in quarters, OR 4 large breasts. Brown well in butter. Place in baking dish. Pour over 1 cup brandy. Light and let burn out. Add 2 cups chicken stock, 1 chopped onion, and 1 crushed clove of garlic. Season with salt and pepper. Bake in 350° F oven for ½ hour, basting several times. Remove from oven and pour over:

1 quart heavy cream or beaten cottage cheese  
1 - 10 ounce bottle horseradish

Bake 1 ½ hours. Just before serving, add ½ pound mushrooms, sautéed in butter.

Serve over wild rice.

Serves 6-8