



Dunn Creek Pheasant Poppers

1-2 pheasant breasts
2 lg bottles Worcestershire sauce
lg. onion
cream cheese
bacon

1 stick REAL butter
½ c balsamic vinegar
slice jalapeno peppers
toothpicks

Prep: Birds – filet breast meat and slice pieces off back to bottom of breast meat making thin pieces about size of your thumb nail.

After doing about 14,275,372 poppers, we have found the best way to assemble these goes like this – cut the package of bacon in 1/3, lay out bacon slices on a large cutting board. Stack a slice of onion, then a dab of cream cheese on the onion, add a piece of pheasant, and top with a jalapeno pepper slice. Stick a toothpick through the stack and wrap the bacon around. Make sure that the piece of pheasant and onion are fairly small so that you can wrap the bacon.

Prepare the marinade: put the Worcestershire sauce, butter, and balsamic vinegar into a pot to melt and blend. While warm, (not hot!) place poppers into marinade for a minimum of 1 hour (best results at 3 hrs of marinating.) Warming the marinade helps it penetrate the meat better.

Cook the poppers on a hot grill for 20-25 minutes or in a 325° oven. IMPORTANT! Do not overcook.