

Pheasant a La Mode De Mon

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Ingredients

- 1 Pheasant
- 1 1/2 c Port (NOT "cooking port", real port. "Cooking port" has salt added)
- 5 small Onion (slice thin)
- 2 T Mushroom peelings
- 1 c Chicken stock
- 1 Bay leaf
- 2 Cloves, whole
- 1 Garlic clove
- 1 T Parsley, chopped fine
- 2 T Celery leaves, chopped fine
- 1 small Lemon (peeled and chopped)
- 12 Juniper berries
- 1 Tangerine (whole), peeled
- 1/4 lb Larding pork (bacon will do)
- 10 Peppercorns (bruised)
- 1/4 c Mandarin Napoleon (a tangerine liqueur, substitute Cointreau)
- 1 c Sour cream

Directions

Preheat oven to 350 degrees F. Rub pheasant inside and out with salt and pepper. Sprinkle with port. Stuff with bay leaf, cloves, garlic, parsley, celery leaves, lemon, juniper berries and tangerine. Sew the body cavity of the pheasant shut. Moisten the larding pork or bacon with port and cover the breast. To the roasting pan add onion slices, mushroom peelings, about 1 cup of port, chicken stock, salt to taste, peppercorns, more juniper berries to taste, and Mandarin liqueur. Roast 40-45 minutes, basting every 10 minutes at least.

Strain gravy. Let stand and skim fat. Just before serving, add sour cream. Some of these ingredients may be hard to find; feel free to omit them. "Mushroom peelings" are simply mushroom stems and leftovers, chopped fine.