

Honey Baked Pheasant



Serves: 4

Legs and breast of 1 pheasant, skinned

1/2 cup flour

1/2 cup chopped parsley

2 cups honey

1 cup butter

salt and pepper to taste

Fillet breast and bone the thighs. Cut into approx. same thickness pieces. Season the flour with salt and pepper and dredge the pheasant. Dust pheasant pieces with onion powder. Melt 3/4 cup butter in skillet over medium heat. Brown pheasant pieces and place in a lightly oiled 9x13 glass casserole. Sprinkle with parsley. Add honey and 1/4 cup butter to the skillet. Mix well until butter is melted, then pour over the pheasant (should come about halfway up on the pheasant pieces). Seal the baking dish with aluminum foil and bake 30 minutes at 325 degrees.