

Oriental Pheasant Salad



Serves: 4-6

2 cups cut up cooked pheasant (may substitute grouse)
1 cup seedless green grapes
1 can (8oz) pineapple chunks, drained
1 can (8oz) sliced water chestnuts, drained
1/2 cup diagonally sliced celery
1 apple, cored and cut into 1/2 inch cubes
1 tab fresh lemon juice
1/4 cup mayonnaise
1/4 cup sour cream
1 tsp. prepared mustard
lettuce leaves
1/2 chow mein noodles

In large bowl, combine pheasant, grapes, pineapple chunks, water chestnuts, and celery. In small mixing bowl, toss apple cubes with lemon juice; add to pheasant mixture. In same small bowl, blend mayonnaise, sour cream, and mustard; pour over pheasant mixture. Mix well; refrigerate at least 2 hours to blend flavors. To serve, line chilled individual plates or large serving bowl with lettuce leaves; spoon pheasant mixture over leaves. Top with chow mein noodles.