

# Pheasant Paprika



Serves: 4-6

8 slices bacon, cut up  
1/4 cup chopped onion  
1 1/2 cups instant mashed potato flakes  
1 1/2 tsp. paprika  
1 1/2 tsp. salt  
2-3 lbs. pheasant pieces  
1/4-1/2 cup pheasant stock or chicken broth  
2 tabs butter  
2 tabs flour  
2/3 cup milk  
1 tab paprika  
1-1 1/2 cups sour cream  
Hot cooked egg noodles

In medium skillet, cook bacon over medium heat until it just begins to brown. Add onion. Cook and stir until onion is tender. Remove from heat. Remove bacon and onion from skillet; set aside; reserve drippings. In large plastic food storage bag, combine potato flakes, 1 1/2 tsp. paprika and salt; shake to mix. Add pheasant, a few piece at a time, to bag; shake to coat. In reserved drippings, brown pheasant pieces over medium high heat. Add 1/4 cup stock to pan. Reduce heat; cover. Simmer until tender, 25 to 40 minutes, adding the additional 1/4 cup stock to pan during cooking if necessary. To prepare sauce: In 1 qt saucepan, melt butter over medium heat. Stir in flour. Blend in 1 cup stock. Cook, stirring constantly, until thickened and bubbly. Stir in milk, 1 tabs. paprika and reserved bacon and onion. Cook and stir until hot. Pour sauce over cooked pheasant in skillet. Cover and simmer 10-15 minutes. Remove from heat; skim fat. With slotted spoon, transfer pheasant to serving platter; keep warm. Stir in sour cream into mixture in skillet. Cook over low heat until just heated; do not boil. Pour sauce over pheasant. Serve with hot cooked egg noodles.