

Pheasant a la Creme



Serves: 4

2 pheasants
Salt, pepper and paprika
1/2 cup butter
2 cups sour cream
2 tab. dry sherry
1/2 lb. fresh mushrooms, sliced
1 onion, finely chopped
1/2 cup finely chopped celery
1/2 cup sliced olives
2 tab. chopped pimentos

Quarter birds. Sprinkle with salt, pepper and paprika. Dredge with flour. Brown in butter. Remove birds and place in roasting pan. Add remaining ingredients to butter in which birds were browned and stir until mixed and warmed. Pour over pheasants. Cover and bake at 300 degrees for 2 hours.