



CHRISTMAS RECIPE CORNER

Christmas Pheasant

Ingredients:

- 225 g (8oz), shallots or small onions
- 225 g (8 oz), streaky bacon, rind less
- pheasants, oven ready, brace
- salt and pepper
- 30 ml (2 tbsp), oil
- 50 g (2 oz), butter
- 2 cloves
- 300 ml (10 fl oz)
- Madeira
- 600 ml (1 pint), beef stock
- Pinch, thyme, fresh (sprig) or dried
- 2 bay leaves
- 6 juniper berries
- 1 orange, pared rind and juice
- 90 (ml) (6 tbsp), red currant jelly
- peeled 225 g (8 oz), canned, frozen or vacuum-packed, chestnuts
- (fresh) thyme for garnish



Directions:

- Remove the backbone and knuckles from the pheasants and cut into four pieces each.
- Season with salt and pepper.
- Cut up some bacon and peel the shallots.
- Brown the shallots and bacon in the butter and oil and put to one side.
- Add the pheasant, two pieces at a time and fry until golden.
- Then remove the pheasant and put to one side.
- Add crushed garlic to the casserole dish along with the stock
- Then add thyme, juniper berries, bay leaves, the pared orange rind and half the Madeira.
- Heat to boiling and add the pheasant.
- Cover and cook at 3 (170 degrees centigrade, 325 F) for 60 minutes.
- Add the redcurrant jelly, bacon and shallots.
- Cook for an additional 45 minutes or until the pheasant is tender.
- Prepare the marinade by soaking the cranberries and chestnuts in the remaining Madeira and orange juice for 30 minutes.
- From the casserole, remove the bacon, vegetables and pheasant and keep warm.
- Reduce the remaining liquid till it is syrup like.
- Add the marinade from step 5 and simmer for 5 minutes more.
- To serve, season and pour the sauce over the pheasant, bacon and vegetables.
- Garnish with fresh thyme.