



Recipes

Prepared at Paul Nelson Farm

Buffalo Pheasant Dip

2 1/2 cup cooked pheasant, small pieces	1/2 cup shredded jack or cheddar cheese
8 oz cream cheese	dash pepper
1 cup diced celery	garlic to taste
1/2 cup ranch dressing	1/8 tsp paprika
1.4 cup butter	1/8 tsp cayenne pepper
1/8 cup hot sauce (Louisiana)	

Instructions:

In a skillet melt butter, add pheasant and celery. Cook on low heat until meat and celery is almost cooked add cubed cream cheese and cook until cream cheese is melted.

Add remaining ingredients.

Pour into 8x8 pan and bake at 350 for 20-30 minutes or until hot.

Serve with corn chips, tortilla chips, or crackers.

Pheasant Nuggets

1 1/2 cups uncooked ground pheasant	1/2 cup finely ground croutons
1 egg	8 oz pepper jack cheese 1/2 inch cubes

For about 16 nuggets, preheat oven to 350 degrees.

Combine pheasant, croutons, egg, salt and pepper.

Form the mixture around cheese cubes to make 2 inch balls.

Heat oil in skillet and fry until golden brown.

Drain balls on paper towel, then place on cookie sheet.

Bake for approximately 10 minutes.

Paul Nelson Farm Pheasant

4-6 pheasant breasts – tenderized	4 oz. can mushrooms – drained
Flour	1 c. sour cream
1 can (10 oz.) Cream of Mushroom Soup	½ c. whipping cream or heavy cream
1 can (10 oz.) Cream of Chicken Soup	½ c. onion – chopped
¼ c. Parmesan Cheese – grated	Kitchen Bouquet (optional – for color)

Instructions:

Roll pheasant breast in flour. Salt & pepper.

Fry in hot oil on both sides until brown.

In bottom of casserole dish, layer sauce, pheasant, then top with another layer of sauce until completely covered. Put lid on casserole and bake at 300 degrees for about 2 – 2 ½ hours or until tender. Or put in crockpot for 6 hours on low setting.

Cajun Pheasant

5 pheasant breasts cut into 4 or 5 pieces	2 eggs
3 tsp cajun seasoning	Vegetable oil
2 Tbsp cayenne pepper (may need to adjust cayenne pepper to your taste)	1 cup flour

Instructions:

Mix seasonings with flour and set aside.

Beat eggs, then dip tenderized breast pieces before rolling in the flour mixture.

Fry in oil until brown on both sides.

Salt/pepper to taste.

Serve with Ranch or Bleu Cheese dressing

Pheasant Wraps

5 breasts cut into about 5 pieces	mushrooms, sliced
thin maple honey bacon sliced in half	jalapeno (optional)
diced onions	

Instructions:

Place a pheasant piece on the end of a length of bacon.

Add onion, mushroom, and optional jalapeno to the pheasant.

Roll up and secure with a toothpick.

Bake wraps in oven at 400 degrees for 40-60 minutes until bacon is cooked to your liking.

Beer Batter Pheasant

2 ½ cups flour	7 tsp coarse pepper
2 ½ cups saltine crackers (2 sleeves finely crushed or put through food processor)	7 tsp cayenne pepper
2 ½ tsp paprika	2 ½ tsp garlic salt
	4 tsp salt

Preparation:

Mix all ingredients together.

To make beer batter pheasant, cut a pheasant breast into nugget size pieces.

Take one bottle of warm Bud beer and add approximately 1 ½ cups of beer batter mix (to the consistency of pancake batter). Dip pheasant in batter and fry in hot oil.

