

# Pheasants With Bacon & Sour Cream

## Ingredients:

- 1-2 pheasant
- 2 slices bacon, thick fat ones halved, with rind removed
- 2 tablespoons melted butter
- 1 cup light sour cream
- salt and pepper
- 1/4 cup cream

## Directions:

Pre-heat the oven to about 350.

Carefully loosen the skin over the breasts of the pheasants and insert a piece of bacon under the skin over each breast.

Pull the skin back over the breasts, and brush the birds liberally with the melted butter.

Fold the wings under the body of the birds, tie the legs together loosely, and place the birds in a casserole dish.

Roast, uncovered in the centre of the oven for 15 minutes, until the birds begin to brown.

Pour the sour cream over the birds and season with salt and pepper.

Cover and cook for 40 to 55 minutes.

Transfer the birds to a heated serving platter and keep hot.

Stir the cream into the pan juices, on top of the stove.

Simmer gently until the sauce has thickened, adjust the seasoning, and serve with the pheasants.

Courtesy of [www.ultimatepheasanthunting.com](http://www.ultimatepheasanthunting.com)