

Honeywell's

R E C I P E



Roast Pheasant in a Whisky & Juniper Cream Sauce (Serves 4)

Ingredients

- 2 Pheasants (Jointed & Centre Carcass removed)
- 40g Butter
- 1 Medium Onion
- 250ml Whisky
- 150ml Stock
- Salt & Pepper
- Pinch Cayenne Pepper
- 4 Juniper Berries (optional)
- 120ml Double Cream
- Dash Lemon Juice

1. Melt the Butter in a pan and brown the Pheasant pieces on all sides. Remove the Pheasant from the pan and hold to the side.
2. Add the diced Onion and soften.
3. Warm half of the Whisky in a microwave.
4. Return the Pheasant pieces to the pan, pour over the warmed Whiskey and set alight.
*Take care not to lose your eyebrows at this point!
5. Put the Pheasant and the pan contents into an oven dish.
6. Pour in the Stock and season with Salt & Pepper.
7. Add a Pinch of Cayenne Pepper and the Juniper Berries.
8. Cover and put in a pre-heated oven at 190oC, Gas Mark 5 for 1 hour, or until tender.
9. Remove the Pheasant from the oven dish and strain the contents of the oven dish into a sauce pan.
10. Reduce the liquor to thicken before adding the remaining Whisky, Cream and Lemon Juice. (*If you need to reheat the sauce do not allow it to boil)
11. Strain the sauce over the Pheasant joints and serve with Sauté Potatoes and Green Beans.

Enjoy!