

Pheasant with Pears



Ingredients

- 1 jointed pheasant
- 4 pears
- 100g (4oz) butter
- 150ml (¼pt) white wine
- 100g (4oz) sugar
- Some castor sugar for dusting pears
- Game or pheasant stock
- 575ml (1pt) double cream
- 150ml (¼pt) whisky

Method

1. Brown the pheasant in hot butter, remove to pre-soaked chicken brick or lidded casserole.
2. Add the wine and cook in the oven for 1¼ hours.
3. Make a syrup of the pears with sugar and ½pt of water. Poach pears, drain and dust with castor sugar.
4. Boil stock to syrupy consistency, add cream and seasoning and reheat.
5. Remove pheasant and arrange on serving dish. Pour sauce. Keep warm.
6. Brown the pears gently under the grill and remove to serving dish. Arrange pheasant and pears. Heat the whisky in a pan, set alight and pour it over the pears

Cooking time: Approximately 1¼hours

Temperature: Gas Mark 5, 190°C, 375°F

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