



Favourite Recipes from our Members

Pheasant with Mushroom and Wine Sauce

1 pheasant cut in pieces

¼ cup butter

½ cup red wine

1 can cream of mushroom soup

8 ounces sliced mushrooms

In a large pan brown pheasant in butter, set aside. Cook mushrooms until brown. Return pheasant to pan, add all other ingredients. Stir until well mixed. Reduce heat to low, cover and simmer for 45 minutes. Tastes great with wild rice.

Contributed by Dale Davignon