

## Pheasant Chowder

Brown well and cook completely:

5 slices bacon

3-4 Cajun Sausage links

6 pheasants breasts (small chunks)

1 yellow onion finely diced

1 tbsp Cajun seasoning

Remove from pan, drain fat, and set aside

In stock pot add:

1 can cream of celery

2 cans cream of potato

2 packages cream cheese (room temp)

1 stick butter

1 teaspoon Cajun seasoning

Incorporate well with wire whisk until boiling

Reduce heat

Add ½ n ½ until desired consistency

Add pheasant mixture and 1 can of corn (drained).

Simmer for 30 minutes and serve