

## White Pheasant Chili

1 ½ pound boneless pheasant  
1 medium onion chopped  
1 ½ teaspoons garlic powder  
1 tablespoon Vegetable oil  
2 cans great northern beans rinsed and drained (15 ½ ounce)  
1 can chicken broth (14 ½ ounce)  
2 cans chopped green chilies  
1 teaspoon salt  
1 teaspoon ground cumin  
½ teaspoon cinnamon  
½ teaspoon dried oregano  
½ teaspoon black pepper  
½ teaspoon cayenne pepper (or less to taste)  
1 cup sour cream 8 ounce  
½ cup heavy whipped cream

In a large saucepan saute' pheasant onion and garlic powder in oil until pheasant is no longer pink. Add the beans, broth, chilies and seasoning's bring to a boil reduce heat simmer uncovered for 30 minutes. Remove from heat stir in sour cream and heavy whipped cream.