

Pheasant Pot Pie

- 4 cups cooked shredded pheasant (see Crockpot Pheasant Recipe)
- 2 cups Birdseye Frozen Classic Mixed Vegetables
- 1 chopped sweet onion
- 3 Tbsp Butter
- 3 Tbsp Flour
- ½ cup Cream or milk
- 1 ½ cups Pheasant stock (see Crockpot Pheasant Recipe)
- Salt and Pepper to taste

Take Crock Pot meat and mix with the frozen vegetables & onion. You can put in more veggies if you want, or more pheasant. Pack into a casserole pan! Use your pheasant stock, to make a gravy! Roux it up. When butter and flour are browned, add your cream (Whisk!) and as you whisk, steadily add your stock. Homemade gravy makes me happy. It'll make you happy too. Cook till smooth and creamy thick.

If you're having trouble with your gravy thickening, remove a cup of your stock and mix with a sprinkling of flour till smooth, and then add back into your gravy. Whisk Whisk Whisk! When finished pour the goodness over your pot pie mix. If you need to cheat a little you can always substitute a jar of store bought chicken gravy! Throw it in the oven at 350 Degrees for 45 minutes and get to work on your topping!

Pot Pie Topping

1 ½ cup Flour

1 ½ cup Milk (Or Buttermilk)

1 ½ tsp Salt

1 ½ tsp Baking Powder

1 Stick Butter, melted

Mix together till smooth, this stuff will resemble pancake batter. Too thick? Add a dash of milk. Too thin? Add some more flour. When ready pour your batter over your pheasant and smooth across to cover. Crank oven to 400 Degrees and throw back in. Cook till crispy and a pretty brown on top!

Crockpot Pheasant Recipe

2 pheasants, skinned and well-cleaned

2 Medium sweet onions- rough chop

4 stalks Celery- rough chop

2 large carrots- rough Chop

2 cloves garlic, minced

1 Bay leaf

salt & pepper, to taste

Layer all ingredients in crock pot. Cook on low setting for 8 hours. Let cool and shred meat. Please pay close attention to removing all shot and fine leg bones. Set aside stock and shredded meat.