

# MONTHLY RECIPES



## Recipe OF THE MONTH

### *Maple Bourbon Cherry Glazed Pheasant* WITH MAITAKE MUSHROOMS & DANDELION GREENS

#### **INGREDIENTS:**

##### *Maple Bourbon Cherry Glaze*

1 cup maple syrup  
½ cup bourbon  
½ cup water  
½ cup dried cherries  
3 tablespoons sherry vinegar  
1 shallot, small diced  
1 tsp olive oil

##### *Pheasant*

1 medium pheasant, about 2 lbs,  
breast removed (skin on), leg and  
thigh disjointed  
1 tablespoon canola oil

##### *Maitake Mushrooms*

Maitake mushrooms  
Olive oil  
Kosher salt  
1/2 Tb butter  
Minced garlic  
Minced shallot  
Fresh picked thyme leaves  
Splash of sherry vinegar

##### *Dandelion Greens*

Dandelion greens  
Olive oil  
Minced garlic

#### **DIRECTIONS:**

Steep dried cherries in bourbon until rehydrated. In a small saucepan on medium heat, sauté shallot in olive oil. Add cherries, bourbon, water and maple syrup. Reduce until consistency is thick. Using a hand blender, puree cherries until they are broken up and sauce is thicker. Add sherry vinegar. Reduce for another 5 minutes. Let cool.

Preheat oven to 400 degrees. Heat canola oil in a sauté pan over medium high heat. Season pheasant with salt and pepper. Brown legs and thighs evenly and place in oven for 20 minutes. Remove pan from oven, removing leg and thigh. Return to burner for 45 seconds. Sear skin side of pheasant breast for 1 minute. Flip and return thigh and leg. Glaze pheasant with the maple bourbon cherry sauce. Finish in oven for 5 to 6 minutes. Remove pheasant from pan and plate. Brush with additional glaze and let rest.

Start the mushrooms in a cold sauté pan. Drizzle mushrooms with olive oil and salt them. Then sauté them over medium high heat until they get golden brown on one side. Flip them over and let them begin browning on the other side. When they appear golden brown and delicious, add 1/2 Tb butter, some minced garlic and shallot, and fresh picked thyme leaves and sauté over low heat until the garlic and shallots soften. Add a splash of sherry vinegar to the pan and shake to coat the mushrooms evenly.

Heat a good dollop of olive oil, and a bit of the garlic, in a non-stick skillet. Once the garlic has become flavorful, add your dandelion greens. Cook them on medium-high until they're nicely wilted, just like you'd cook spinach. This will take 3-5 minutes.

*Enjoy!*