

Pheasant in Shitake Mushroom Sauce

1 – 2 pheasants, cut up
8 – 12 Shitake mushrooms
1 cup Chicken broth
¼ cup Dry sherry (plus the additional ¼ cup for sipping!)
1 can condensed Cream of mushroom soup
½ c half n half cream
½ tsp sage
¼ tsp thyme
1 tbsp. minced garlic

Directions

- Wash shitake mushrooms with wet paper towel and cut off stems.
- Mix the broth and the sherry together and soak mushrooms for one hour.
- Take a moment to sip a bit of sherry.
Cut pheasant and brown in butter.
- Sip some more sherry.
- Transfer to a glass baking dish.
- Strain mushrooms, reserving liquid and cut up.
- Mix soup and half n half, garlic, and herbs, add mushrooms.
- Pour ¼ c of reserved liquid into mixture and pour over pheasant.
- Cover and bake at 350 degrees for 2 hours.
- Finish last sip of sherry and make the wild rice to serve under pheasant.