

Pheasant Carlos

- 3 whole plucked pheasants
- 6 oz. cooking sherry (or regular) (used regular & probably more)
- 1 lb. seedless white grapes or Concord grapes or canned white grapes (used white seedless grapes)
- 2 sticks butter
- salt and pepper
- 9-12 strips of bacon

Rub cleaned plucked pheasants inside and out with butter, salt and pepper. Using a 9-by-12-inch flat baking dish, arrange bacon strips over breasts and around legs. Stuff abdominal cavity with seedless grapes. Place in preheated 450-500 F degree oven and cook for 15 minutes. Reduce heat to 350 degrees and continue to cook for 1 to 1 1/2 hours, depending upon size and age of pheasants. After reducing heat, baste with melted butter. In the last 15 minutes of cooking, baste with melted butter and sherry mixture. Check for doneness by moving legs, if they move easily, pheasant is done.

Be sure to include grapes and bacon in each serving. Serves 8 to 10.

Submitted by Fred Warnell (“We have cooked pheasants every possible way. Our guest agree that this is the best and we KNOW it’s the easiest. If the host feels confident about carving, it makes a nice touch to remove dish to table and carve while guests are seated.”) Source: South Dakota Centennial Cookbook

