

## Pheasant Pie



*Pheasant is a extremely gamey meat but is a tasty autumnal treat when cooked in a pie and served with homemade chips.*

**Serves:** 4

**Profitability:**

**Steps:**

Heat the oven to approx 200 degrees c.

Take the whole pheasant and put the thyme and bay leaves into it, rub in 2/3 salt and pepper all over the bird and smear with butter. Place the streaky bacon over the pheasant and put it in a casserole dish and cook for 40-45 mins.

After cooking the pheasant strip the meat from it.

Put the leeks, onions and celery in a pan with a little olive oil, then add the stock and cook, then add the meat from the bird including bacon.

Line a tin with the pastry and pour in the mixture. Trim all the excess from the tin and roll it to make a lid. Place the lid over the tin and crimp the edges. Poke 2 small holes in top of pie to let steam escape and use any left over pastry to make a decoration for the top of the pie. Brush the top of pie with olive oil(or glaze of choice).

Place pie in oven for 30-40mins or until golden brown.

Serve with hand cut chips.

**Ingredients:**

A whole pheasant

4/5 thick rashers bacon

1 leek

1 tsp dried oregano

1 tbsp butter

1 largish white onion

1 stick celery

6 sprigs thyme

1/2 cup of stock

1 tbsp salt

2 tsp freshly ground black pepper

1 pack pre-made shortcrust pastry

1 tbsp olive oil