

PHEASANT PARISIENNE

1 Pheasant, cut up
½ Tsp Salt
½ Tsp Black Pepper
3 Tbsp Flour
2 Tbsp Vegetable Oil
2 Tbsp Butter or Margarine
½ Can Cream of Chicken Soup
4 Oz. Sour Cream

¼ Cup Dry Sherry
½ Cup Sliced Fresh Mushrooms
¼ Cup Fine Dry Bread Crumbs
¼ Cup Freshly Grated Parmesan
Cheese
½ Package Small Whole Onions (8 Oz)
Snipped Parsley

Cut Pheasant into quarters or halves. Sprinkle with salt and pepper; coat with flour. Heat oil & butter in large skillet; sauté pheasant until browned. Arrange in single layer in shallow baking dish. Combine soup, sour cream, sherry & mushrooms; pour over pheasant. Sprinkle with bread crumbs & cheese.

Bake, covered, in a preheated oven, 325-degrees, for approximately 1 ½ hours. Uncover, add onions; bake 30 minutes longer. To Serve: Spoon Pheasant, onions & sauce onto heated serving platter; sprinkle with parsley.

