

Recipes from the Snake Den

Pheasant

(3) Pheasants breasted and deboned (we use the breasts and thighs)

Brown in flour and oil; season with Lawry's seasoned salt, salt and pepper

Mix and pour over browned pheasant:

1 26 oz. can Cream of Chicken Soup

1 26 oz. can Water

¼ C. minced onion

1C. warm water mixed w/ 1 1/2 tsp. Chicken Base

¾ C. Cream Sherry

Bake @ 250 for 5-6 hours

Sausage-Potato Soup

1 Large potatoes (cubed)

1 Packet Au Gratin potato mix

1 10.5 oz. can Chicken Broth

1 1/2 C. of water

1 C. table cream

1 Lb. sausage

Brown sausage and drain. Mix in all ingredients except cream. Cook until potatoes are done (about 40 minutes). Stir in cream and heat through. Serve with shredded cheese on top.

Spicy Potato Soup

- 1 lb. ground beef
- 4 C. peeled/cubed potatoes
- 1 small onion chopped
- 3 (8 oz.) cans tomato sauce
- 4 C. Water
- 2 tsp. salt
- 1 ½ tsp. pepper & ½ to 1 tsp. Hot Sauce

Brown beef and drain. Add all ingredients. Bring to a boil, simmer for one hour.

Pheasant–Wild Rice Soup

- 3 C. cooked wild rice in chicken stock
- ½ lb. bacon (chopped)
- 2 onions diced
- 1 bunch celery diced
- 1 lb. raw mushrooms
- 1 ½ C. flour
- 3 pheasant breasts
- 2 qt. Chicken stock
- 1 tsp. white pepper
- 1 Tbsp. Lawry's seasoning salt
- 1 qt. heavy whipping cream

Fry bacon in large pot until brown. Add butter to bacon & grease; melt. Add onions, celery, and mushrooms; sauté about 5 min. Add flour, stir well and continue to cook and stir another 4–5 minutes. Add raw pheasant and stock; bring to a boil. Lower heat and simmer 20 min. Add seasoning and heavy cream. Continue to simmer for another 10

min. Adjust seasoning if necessary. Add wild rice at very end. If too thick add half&half or milk. Stir frequently to avoid burning to bottom of pot.

Apple Crisp

6–8 large apples

3 Tbsp. Flour

1 C. sugar

1 ½ tsp. cinnamon

Salt

3 Tbsp. Water

Topping:

½ C. margarine

1 C. flour

1 C. oatmeal

¾ C. brown sugar

Mix apples, flour, sugar, cinn, salt, and water. Place in 9x13 pan. Mix topping ingredients well until crumbly. Bake @ 350 for 30–45 min.