



## **BOURBON BUFFALO PHEASANT STRIPS**

### **Bourbon Sauce**

Dice up half of a yellow onion. Place onion and 2 Tablespoons of butter in a sautee pan and cook over medium high heat until onions become translucent (about 3 minutes). Add  $\frac{1}{4}$  cup of your favorite bourbon and be careful with the flame. Add  $\frac{1}{3}$  cup of brown sugar and cook on low heat until the sugar has dissolved. Add  $\frac{2}{3}$  cup of Frank's Red Hot Sauce and let simmer on a low heat for a few minutes.

Check 4 or 5 pheasant breasts for shot. Cut breasts into strips (about 5 per breast). Dredge the strips in seasoned flour:

- 1 Cup flour
- 1 Tablespoon Salt
- 1 Teaspoon Black Pepper

Shake any excess flour off of strips and fry in 360 degree oil until golden brown. Toss the strips with the bourbon sauce and enjoy with a ranch or bleu cheese dressing for dipping.