



Sesame Pheasant

Seasoned Flour

2 cups Flour
1 tablespoon Kosher Salt
½ tablespoon Black Pepper

In small bowl combine all ingredients.

Egg Wash

1 cup Whole Milk
3 Eggs

In small bowl whisk eggs and milk.

Sesame Breading

4 cups Panko Crumbs (Japanese Bread Crumbs)
1 cup Sesame Seeds
Combine Panko and Sesame Seeds in 13" X 9" cake pan.

Rinse and pat dry the breasts of 3 Pheasants. Cut ½" strips lengthwise and coat with seasoned flour. Shake off excess flour and drop in egg wash a few strips at a time. Remove and transfer in a single layer to the breading. Cover and gently press until pheasant is thoroughly coated. Remove to cookie sheet.

Frying the Pheasant

Heat 2-3" inches of oil until thermometer registers 350°. Cook pheasant 3 minutes or until golden brown. Transfer to cookie sheet lined with paper towels. Sprinkle immediately with kosher salt. Allow oil to return to 350° and continue.