

ROASTED PHEASANT WITH LINGONBERRIES AND CHESTNUT SAUCE

8 Chestnuts
– A roasted pheasant
– C Chicken stock
2 T Lingonberries
1/4 C Heavy whipping cream
1 t Bitter
1 t Brandy
2 T Demi-glaze sauce

Parsley, salt and pepper to taste.

Roast chestnuts until soft, chop in half and set aside. Roast pheasant, cut in half and de-bone. Re-heat with a little water, and white wine in a 400 degree oven for 10 minutes. Meanwhile, sauté chestnuts in butter with lingonberries. De-glaze with brandy, chicken stock and cream. Reduce the liquid by 1/3. Add the demi-glaze. Season to taste. Cover the pheasant.

Garnish and serve.

Chef Herman Suhs