

Stuffed Pheasant Roulade

Yield 2 to 3 servings

3 pound pheasant

½ cup chopped toasted pecans

½ cup dried cherries

1 cup crumbled day-old cornbread

½ cup chicken stock

salt and peper

4 slices bacon

Bone out pheasant by cutting open the back.

Combine pecans, cherries, cornbread and stock; season to taste with salt and pepper.

Season pheasant inside and out; fill it up with stuffing. Roll up pheasant to fully enclose stuffing and place in a roasting pan, seam-side down. Wrap bacon securely around bird, tucking it under to secure. Place in oven at 400 degrees. Roast until an instant-reading thermometer inserted in thigh area registers 180 degrees F, 25 to 30 minutes.

Transfer to serving platter and slice at table.