

Pheasant Pie



- 2- Pheasants
- 1- Onion roughly sliced
- 1- Leek chopped
- 10- Black peppercorns
- 3- Bay leaves
- Potatoes
- Carrots
- Peas (fresh or frozen)

Put pheasants, onion, leek and enough water to cover. Boil gently 1 hour. Remove meat from pot and cut into pieces (remove any damaged meat and shot). Turn up heat to reduce broth. Thicken gravy with flour (or use chicken gravy). Partially cook potatoes and carrots. Place pie shell in pie plate. Mix ingredients together in a bowl seasoning to taste then place in pie shell slightly heaping portion. Place top pie shell centered on pie. With a fork, work the top and bottom crusts until sealed. Trim off excess crust and place several vent holes in top crust. Cover the pie with aluminum foil and place in freezer. When ready to eat, remove foil and bake at 425 degrees for 25-30 minutes (may take longer if pie is frozen). Cook until crust is golden brown.