

## **Parmesan Crusted Pheasant Breast with Leeks Green Apples & Rosemary**

Ingredients Serves 4

2 T olive oil  
2 small leeks, thinly sliced  
2 ½ C chopped, peeled granny smith apples  
1 tsp. granulated sugar  
¼ C fresh grated parmesan  
2 T flour  
Salt and pepper to taste  
1 lb. boneless/skinless pheasant breasts  
1 tsp. butter  
¾ C apple juice  
1 (16 oz) can chicken broth  
1/3 C whipping cream  
1/8 tsp. rosemary  
4 C cooked wild rice  
¼ cup Craisins

Instructions Heat oil in large skillet. Cook leek for 2 minutes, then add apples and sugar. Sauté 12 minutes or until browned. Remove and set aside. Combine cheese, flour, salt and pepper in a shallow dish. Dredge pheasant in cheese mixture. Heat butter in pan. Add pheasant and sauté 4 minutes per side, or until done. Remove pheasant and keep warm. Add juice and broth to pan scraping brown bits. Bring to a boil, reduce to 1 ½ cups (about 7 minutes). Add cream and craisins\* and reduce heat, cook 5 minutes. Stir in apple mixture and rosemary. Spoon rice on plates, top with pheasant and sauce.

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Adaptation by Carver Sportsmen's Club