



## **Recipes from the Meat Department**

### **Roast Pheasant with Horseradish Sauce**

One young pheasant  
4 slices bacon  
1 tbsp Horseradish  
2/3 c cream  
salt

Rub cavity of bird with salt. Shape or plump bird. Place bird breast side up on a rack in a shallow roasting pan. Cover breast of bird with strips of bacon. Roast uncovered in a 350- degree oven for approximately 1hour. Stir cream and horseradish together and pour over bird. Stir horseradish sauce into pan juices and baste bird frequently. Continue roasting for 15 minutes longer. Serve sauce with pheasant.