

Pheasant in Provolone Sauce

Brown Pheasant set aside.

Sauce - This sauce makes enough for 3 birds whole or 4 breasted birds

- 1/2 cup butter
- 1/2 cup flour
- 2 cups chicken stock
- 8-10 oz provolone cheese (or sliced will work)
- 2-3 sliced leeks
- 2-3 chopped shallots
- Sliced mushrooms (big can)

Combine butter & flour in large pan, cook over medium heat, melting butter and forming a roux. Add leeks and shallots to roux; cook 7-10 minutes over medium heat, stirring continuously. Whisk in chicken stock, add mushrooms and simmer 10-15 minutes. Place pheasant in backing dish, pour sauce over pheasant, cover with cheese, and bake at 350 for 30-45 minutes.