

## ZESTY PHEASANT TARTLETS

1 loaf thin sliced bread      6T butter (margarine)      paprika

### Pheasant filling

1 cup Miracle Whip (mayonnaise)  
1/3 cup Swiss cheese (shredded)  
1/3 cup grated Parmesan cheese  
1/3 cup chopped onion  
1/4 tsp Worestershire sauce  
4 drps Franks Red Hot (Tabasco)  
1 pheasant breast cooked and shredded

Preheat oven to 400. With a rolling pin, flatten slices of bread. Using a 2" or 2 1/2" inch round cookie cutter, cut 2 or 3 rounds from each slice. Dip each round in melted butter coating both sides. Press into 1" or 1 1/2" in tartlet pans (miniature muffin). Bake for 8-10 mins. Remove from oven & cool.

Prepare the pheasant filling.

Fill each tart shell with the filling. Sprinkle with paprika. Place under the broiler until golden brown and bubbly.

ENJOY