



Recipe from: [My Catholic Tradition](#)

Pheasant Cooked in Port with Mushrooms

SERVES FOUR

2 pheasants, cut into portions

1 1/4 cups port

1/4 cup butter

11 oz chestnut mushrooms, halved if large

Place the pheasant in a bowl and pour over the port.

Cover and marinate for 3–4 hours or overnight, turning the portions occasionally.

Drain the meat thoroughly, reserving the marinade.

Pat the portions dry on kitchen paper and season lightly with salt and pepper.

Melt three-quarters of the butter in a frying pan.

Cook the pheasant portions on all sides for about 5 minutes, until deep golden.

Drain well, transfer to a plate and then cook the mushrooms in the fat remaining in the pan for 3 minutes.

Return the pheasant to the pan and pour in the reserved marinade with scant 1 cup water.

Bring to the boil, reduce the heat and cover and then simmer gently for about 45 minutes, until the pheasant is tender.

Using a slotted spoon, carefully remove the pheasant portions and mushrooms from the frying pan and keep warm.

Bring the cooking juices to the boil and boil vigorously for 3–5 minutes, until they are reduced and slightly thickened.

Strain the juices through a fine sieve and return them to the pan.

Whisk in the remaining butter over a gentle heat until it has melted.

Season to taste and then pour the juices over the pheasant and mushrooms.

Serve with mashed root vegetables and shredded cabbage or leeks