



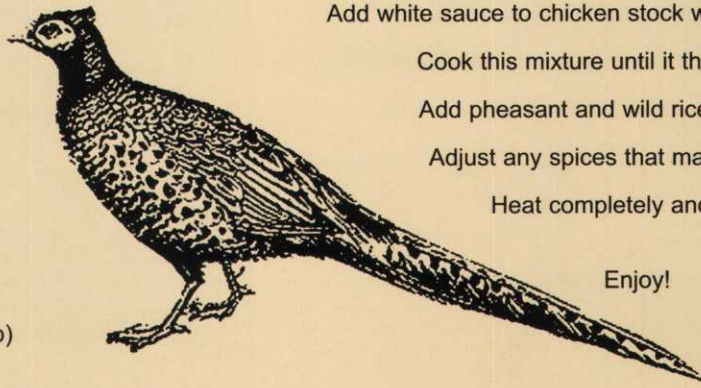
The Savory Super

By SCOTTIE HINES, CGCS
Windsong Farm Golf Club

Editor's Note: This is the first in a series of favorite recipes from members of the MGCSA. This recipe is one of Scottie Hines' favorites for pheasant. If you have a recipe you'd like to share, send it to the MGCSA office.

Pheasant Wild Rice Soup

- 1 Cup chopped onion
- 1 Cup chopped celery
- Garlic powder- to taste
- 2 Quarts chicken broth/stock
- Rosemary
- Thyme
- Tarragon
- Pepper to taste
- 1 Quart whole milk
- 9 oz. butter
- 4 oz. flour (approximately 1 cup)
- fi - 1 Cup cooked wild rice
- 1 - 2 Cup cooked pheasant



Directions

Cook wild rice as label directs.

Prepare and cook pheasant.
Cubed and pan fried in olive oil until brown works best.

Saute onions and celery in 1 oz. of butter.
Add garlic powder to taste at this point.
When onions are slightly clear remove from heat.

To chicken stock, add rosemary, thyme and tarragon to taste.
Simmer for fi hour. Taste and re-add any spices to taste.

Add onions and celery to stock.

Melt 8 oz. butter. Add flour and pepper while stirring.
Add whole milk while stirring. This makes the white sauce.

Add white sauce to chicken stock while stirring vigorously.

Cook this mixture until it thickens slightly.

Add pheasant and wild rice. Stir. Taste.

Adjust any spices that may be needed.

Heat completely and serve.

Enjoy!

*Makes approximately 1 gallon of soup.

EZGO GOLF CARS



Versatile Vehicles, Inc.

Golf Cars, Utility & Industrial Vehicles

- SALES AND LEASES
- NEW • USED • REBUILT
- SERVICE & REPAIR
• ALL MAKES
- PARTS, BATTERIES
& ACCESSORIES
- RENTALS AVAILABLE

www.versatilevehicles.com



Brainerd

218-824-3533

18188 Highway 371 North • Brainerd, MN 56401

Savage

952-894-1123

5345 West 125th Street • Savage, MN 55378