



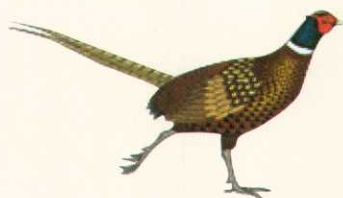
The Savory Supe

By Scottie Hines, CGCS
Windsong Farm Golf Club



Pheasant and Jalapeno Poppers

As we move into early winter here in the great state of Minnesota, I know many of you are spending some much-needed time away from the daily grind of the golf course. I also know many of you like to hunt. I am always looking for new ways to present and cook game. This recipe was introduced to me by one of my hunting pals. It is exceptionally easy and delicious!



What you will need:
2 to 4 fresh pheasants
1 pound bacon
Jalepenos, sliced
Salt
Pepper
Toothpicks

Wash the fresh pheasant breast and cut into approximately 1-inch cubes. Lightly season the chunk with salt and pepper. Add 1 jalapeno slice. Wrap in half a slice of bacon and secure with a toothpick. Bake at 300 degrees until bacon is done. You may have to flip the poppers once while baking. When the bacon is done, the pheasant is done. Serve warm.

Pheasant is a very lean meat and tends to get dry when baked. It is best to use the cheapest and fattiest bacon you can find. The added grease from the bacon keeps the pheasant moist.

This recipe also works well with rabbit and venison.

Enjoy!



Happy Holidays



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