



The Savory Supe

By Scottie Hines, CGCS
Windsong Farm Golf Club



This tasty little concoction comes from a good friend and hunting pal, Bill Thompson. Best prepared in an electric frying pan but a crock-pot can be used as well. Cook time for the crock-pot is about an hour longer. Bill affirms that this dish will be enjoyed by all. "If my wife will eat it, so will yours!"

Ingredients:

- 6 pheasant breasts
- 16 oz. chicken stock
- 16 oz. cream of mushroom soup
- 1 lb bacon
- 1 small onion, diced
- 2 cloves fresh garlic, finely chopped
- 2 cups chopped celery stalks
- 1 package fresh mushrooms (1 can will work if you are in a hurry)
- 2 boxes instant wild rice (Uncle Ben's has some nice mixes)

Pheasant a la Thompson



In an electric frying pan: Fry the bacon on medium heat until about half cooked. Remove from pan and set aside. Add garlic, celery, onion and mushrooms to pan with bacon remnants and sauté on low

heat until celery is tender and onions are clear (about 5 minutes). Remove ingredients from pan. Cover the bottom of the pan with the half cooked bacon strips. Neatly place the pheasant breasts in a single layer over the bacon. Add the chicken stock and both boxes of wild rice mix with the accompanying flavor packets. Add the vegetables and garlic. Add the mushroom soup. Cover and cook at 250 degrees (or low heat) for about 2 to 3 hours. Note: Do not let this dish boil!

The flavors are much better when cooked in the frying pan as opposed to the crock-pot. If you are opposed to pheasant, chicken will work just as well!

Enjoy, and thanks to Bill!

- Scottie Hines, CGCS
Windsong Farm GC

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