

Roast pheasant

Ingredients

1 pheasant, dressed and cleaned
A little vegetable oil or melted butter
Salt and freshly ground
black pepper
4 unsmoked streaky or fat bacon rashers
Approx. 600 ml (1 pint) giblet stock

To finish:

4 unsmoked middle cut bacon rashers, rinds removed and cut into three
8 cocktail sausages
Bread sauce

Method

1. Wash the pheasant and dry thoroughly with a clean tea-towel or kitchen paper. Brush all over with the oil or butter, then sprinkle liberally with salt and pepper. Stretch the bacon rashers with the blade of a sharp knife and use to cover the pheasant.
2. Put the pheasant on a rack in a roasting tin and pour 400 ml (3/4 pint) of the stock into the tin. Roast in a fairly hot oven (200°C/400°F or Gas Mark 6) for about 40 to 45 minutes or until the bird is tender when pierced with a skewer.
3. Baste occasionally during the roasting. Remove the bacon rashers covering the breast for the last 10 minutes to brown the skin.
4. Twenty minutes before the end of cooking time, roll the bacon pieces up and pierce onto skewers. Place on the rack around the pheasant with the sausages.

5. When the pheasant is ready, remove from the oven and transfer to a hot serving platter. Take the bacon rolls from the skewers and arrange around the pheasant with the sausages.

6. Keep hot while quickly making gravy in the roasting tin (see recipe for French roast turkey)^{***}, adding more stock if the gravy is too thick.

7. Serve the gravy separately in a gravy boat. Serves 3 to 4; if appetites are large, roast 2 pheasants.