

HUNT CAMP SAVORY PHEASANT STEW

By Ron White of Alpharetta, Ga.

One of Ron's greatest inspirations for his meals is natural, regional and seasonal ingredients, which he grew up using while on hunting trips with his dad in South Florida. He fondly remembers going on Fish Fry's and serving up freshly caught trout and flounder, using the native woods and ingredients for flavor because he felt they added to the magic of alfresco cooking.

Ron makes sure he's always prepared for inclement weather because rain can wreak havoc on any outdoor cooking plans. When possible, he uses an overhead and ground tarp to protect dry materials and double bags all supplies for safe storage. Ron lives in Alpharetta, Ga. where he enjoys spending as much time as possible with his 11 year-old son.

Ingredients:

4 pheasants dressed and quartered (skin kept on)	3 cups chicken stock
1 cup extra virgin olive oil	6 cups redwood creek cabernet sauvignon
6 morel mushrooms	2 springs rosemary
6 chanterelle mushrooms	1 sprig thyme
6 shallots	3 cups water
3 carrots	2 bay leaves
2 celery stalks	2 pound bag fingerling gold potatoes
1 sweet yellow onion	1 bottle of truffle oil (4 oz)
1 cup ramps (wild onion)	1 pound Amish farmers butter salted
3 cloves garlic	1/4 cup kosher salt
3 tsp chili powder	1 pint blackberries
2 tsp Hungarian paprika (hot)	1 cup sugar
2 tsp cumin	3 large sourdough rounds boules to serve the stew
3 tsp black pepper	
2 tsp white pepper	Salt
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Materials:

Large Dutch oven	1 vegetable peeler
Cast iron grate for the fire or stand for the oven	1 8 ounce squeeze bottle
1 roll of heavy-duty aluminum foil	1 large wooden spoon
1 medium cast iron sauce pan	1 large rubber spatula
1 Large Tongs	1 towel
1 Large slotted spoon	1 pair large oven mitts
1 large serving spoon	Turkey baster
1 Santuko knife 7 inch	2 large cutting boards
1 boning knife 6 inches	Large prep table
1 cooks knife 12 inches	

Preparation:

Stew:

1. Take the quartered pheasants and remove the skin, placing it to the side. Dredge the clean pheasants in flour and place on a separate dish.
2. In a large Dutch oven, add olive oil, the morel and chanterelle mushrooms, shallots, carrots, celery stalks, sweet yellow onion, ramps (wild onion), cloves garlic, chili powder, Hungarian paprika (hot), cumin, black pepper and white pepper and simmer for ten minutes.

3. Add flour-dredged pheasants into the cast iron Dutch oven to let brown. Simmer for additional 20 minutes before adding the stock, 3 cups Redwood Creek Cabernet Sauvignon, and 1 sprig of rosemary and thyme. Allow ingredients to simmer in the oven for 3 hours, adding ½ cup of water per hour until done.

Potatoes:

1. Wrap unpeeled fingerling golden potatoes in aluminum foil with rosemary, Amish butter and truffle oil, adding salt and pepper to taste.
2. Place foiled potatoes near the side of the fire under the coals and cook for 2 hours, remove and let rest for 10 minutes before serving.

Crispy Pheasant Chips:

1. Take the skin of the pheasant that was previously put aside and fry it with olive oil in a medium sized skillet.

Blackberry Reduction Sauce (Pheasant Topping):

1. In a 12-inch skillet add in a pint of blackberries, sugar, 3 cups Redwood Creek cabernet sauvignon and 1 stick of Amish butter. Reduce until mixture resembles a jelly consistency.

To Serve: Take 3 large sourdough boules, cut them in half and remove bread from the inside. Pour the pheasant stew into the hallowed out bread bowls and top with the blackberry reduction sauce and crispy homemade pheasant skin chips.

Estimated Cook Time: 3 hours

Wine Pairing Varietal: Redwood Creek Cabernet Sauvignon