

Roast Pheasant

Savannah · 30/09/2024

**Prep Time**

10 mins

Difficult

Medium

Servings

2 hrs 25 mins

Description

This roast pheasant recipe is quick simple and has an autumn feel It is very good roasted with diced potatoes carrots and seasonal squash I like acorn squash You can cook it at a higher temperature for a shorter time just be sure to baste often since it is a very lean meat

Ingredients

- - 2 sprigs rosemary
- leaves stripped and chopped - 1 tablespoon chopped fresh thyme - 1 cup olive oil - 1 whole pheasant
- cleaned - salt and ground black pepper to taste

Instructions

1. Gather the ingredients. Preheat the oven to 250 degrees F (120 degrees C). Dotdash Meredith Food Studios Stir rosemary and thyme into olive oil in a liquid measure; set aside. Rub pheasant inside and out with salt and pepper. Dotdash Meredith Food Studios Place into a close-fitting roasting pan. Pour herb oil over pheasant. Dotdash Meredith Food Studios Bake in the preheated oven for 1 hour
2. then cover with aluminum foil and continue baking until an instant-read thermometer inserted into the thickest part of the thigh
3. near the bone
4. reads 180 degrees F (82 degrees C)
5. about 1 hour more. Baste pheasant with pan juices every 30 minutes during baking. Remove from the oven
6. cover with a doubled sheet of aluminum foil
7. and allow to rest in a warm area for 10 minutes before slicing. Dotdash Meredith Food Studios