

Slow Cooker Pheasant with Mushrooms and Olives

Savannah · 30/09/2024



Prep Time

4 hrs 45 mins

Difficult

Medium

Servings

6

Description

Pheasant recipes especially good ones are very hard to find. This slow cooker version with mushrooms and olives results in a moist tender and delicious pheasant that even my kids will gobble up. It's adapted from a recipe a friend passed on to me.

Ingredients

- - ¾ cup all-purpose flour - ¼ teaspoon ground black pepper - salt to taste - 2 pheasants
- rinsed
- patted dry
- and cut into pieces - 2 tablespoons olive oil - 1 onion
- sliced into rings - 1 cup sliced cremini mushrooms - 1 tablespoon chopped garlic - 1 cup white wine - 1 cup chicken broth - ½ cup sliced black olives

Instructions

1. Place flour
2. pepper
3. and salt into a resealable plastic bag; shake to combine. Add pheasant pieces to flour mixture; shake until evenly coated. Heat olive oil in a large skillet over medium-high heat. Shake excess flour from pheasant pieces; add to skillet. Cook until brown on both sides
4. about 3 minutes per side; transfer to a slow cooker
5. reserving oil in the skillet. Cook onion in skillet until softens
6. about 3 minutes. Stir in mushrooms and garlic; continue cooking and stirring until mushrooms softened and garlic mellowed
7. about 5 minutes more. Add wine to skillet; bring to a boil. Boil 5 minutes
8. then add chicken broth; return to a boil. Transfer mushroom mixture to the slow cooker; sprinkle with black olives. Cover slow cooker; cook on High for 4 hours or Low for 7 hours.