

**BAKED PHEASANT, GROUSE, OR QUAIL WITH  
SOUR CREAM AND MUSHROOMS**

**By Mark D. Jones**

**3 ring-necked pheasant breasts filleted into 6 large halves**

**1 can of cream of mushroom soup**

**16 ounces of sour cream**

**2.5 ounce can of dried beef**

**1 package of high quality bacon**

**Spray a large glass baking dish with non-stick spray**

**Place a layer of dried beef in bottom of dish**

**Place pheasant breasts wrapped in bacon over the layer of dried beef**

**Mix sour cream and mushroom soup and spoon over the pheasant breasts making sure to cover the pheasant**

**This can be cooked in a covered or uncovered dish in a 350 degree oven for approximately 50 minutes to 1 hour. It is done when the pheasant juices run clear.**