

# Smoked Pheasant

The pheasant is soaked in a weak brine overnight, seasoned, wrapped in the chicken skin, and smoked.

## Smoked Pheasant

2 whole	pheasant breasts, skinned
3 pieces	skin from leg quarters
1 quart	cold water
3 Tbs	Kosher salt
1 Tsp	onion powder
1 Tsp	garlic powder
1 Tsp	dried parsley
1/2 Tsp	white pepper
1/2 Tsp	paprika

Dissolve the salt in the cold water to make the brine. Soak the pheasant in the brine overnight, but no more than eight hours. When the birds are finished brining, rinse them and dry them off with paper towels.

Mix up the spices and season the breasts lightly on all surfaces. Wrap the chicken skin over the pheasant so it's covered completely on top. You may have to play with the positioning a little. I use one whole piece and one half piece of the leg quarter skins on each breast. When the skin is in place, secure it with toothpicks. Dust a little more of the spice mix onto the skin.

I've used alder and apple for smoke...these will give the pheasant a light smoky flavor.

Smoke for four to six hours at 200 degrees Fahrenheit, or until the temperature of the *smoked pheasant* reaches 165 degrees.