

# Gill's Gourmet Gallery

## Pheasant with cherries

### Ingredients

1 pheasant  
50g dried cherries  
175g streaky smoked bacon  
1 packet sage and onion stuffing  
25g butter  
Vegetable oil to grease and drizzle  
Seasoning

### Method

Make stuffing as directed on the packet.  
Add butter and dried cherries.  
Stuff pheasant with the mixture.  
Grease an ovenproof dish with vegetable oil.  
Place pheasant in the dish and wrap in bacon, making sure to cover the legs.  
Surround the pheasant with the rest of the stuffing.  
Drizzle with oil.  
Season and roast for 45 minutes in the oven, fan 190C. Until the bacon is crispy.  
Using bacon to wrap the pheasant keeps it moist until carved.  
Serve with seasonal vegetables and redcurrant or cranberry jelly.

