

HALVERSON HUNTS APPROVED

# THE DEADWOOD SOCIAL CLUB'S SMOKED TUACA PHEASANT

Start with a full cooked smoked pheasant or smoked chicken. Pull all the meat off of the bones (size of pieces are your preference). Refrigerate the pheasant or chicken meat.

Start with a saute pan over high heat:

## Ingredients:

- 1 TBSP butter (unsalted)
- 1 TSP minced garlic
- 1 TBSP julienned shallots
- Sliced mushrooms (quantity is your preference)
- A handful of smoked pheasant or chicken
- 2 TBSP of more of julienned sundry tomatoes
- A pinch of crushed red pepper flakes

## Preparation:

Sauté for 2-3 minutes. Deglaze with 1oz tuaca (away from the flame). Ignite liquor; stir until flames die out.

Add:

- A splash of Worcestershire sauce
- A splash of tobacco sauce
- 2 ounces vegetable stock
- 1 cup heavy cream
- A pinch of freshly chopped parsley
- Season with salt and pepper to taste

Reduce down until cream looks like a thickened gravy. Mix in precooked pasta. Top and serve with shredded Asiago cheese. Enjoy!

How did it turnout? Tag us in a photo @halversonhunts