

Pheasant Stock

This can be used to make a wide variety of dishes. Freeze unused portions for future use. Makes 6 cups.

Ingredients:

Carcasses of 3 pheasants, including drumsticks, feet if attached, wings and skin.

1 Large onion, quartered

2 Large carrots, coarsely chopped

1 Large celery rib, coarsely chopped

12 ½ Cups water

1 Teaspoon salt

6 Sprigs fresh parsley

1/2 Teaspoon dried thyme

1 Bay leaf

1/2 Teaspoon whole black peppercorns

Preheat oven to 450F.

Preparation:

With poultry or kitchen shears cut backbone from breast of each pheasant carcass and break each backbone into two pieces. In a flameproof roasting pan arrange carcasses, drumsticks, feet, wings, and skin in one layer and roast in middle of oven, stirring once or twice, 30 minutes. Stir in vegetables and roast until bones and vegetables are well browned, about 30 to 45 minutes.

With a slotted spoon transfer mixture to a stockpot or kettle (at least 6-quart capacity) and pour off any fat from roasting pan. Add 2 cups water to roasting pan and deglaze pan over high heat, scraping up brown bits. Transfer deglazing liquid to stockpot or kettle and add 10 cups water. Bring mixture to a boil, skimming froth.

Add remaining 2 cup water and bring to a simmer, skimming froth. Add salt, herbs and peppercorns and simmer, uncovered, for 3 hours. Pour stock through a large, fine sieve into a large bowl, discarding solids. Measure stock and if necessary boil in clean stockpot or kettle until reduced to about 6 cups. Cool stock, uncovered. Chill stock, covered for at least 8 hours. Discard fat. Serve within 2-3 days.