

Pheasant Roll-Ups on the Grill

Ringneck Ranch, Tipton, Kansas

Debra Houghton

NOTE: PLEASE READ ALL THE WAY THROUGH FIRST!!

Boneless Pheasant Breast Filets from Four Birds

Cream Cheese

Jalapeno Slices

Salt

Pepper

Bacon (it is a little easier to use if partially frozen)

Barbeque Sauce (we use Big Rick's, can be purchased online)

Lots of toothpicks!

We soak the pheasant breasts for 12 hrs in salted water.

Rinse breast meat and pat dry with paper towels

Make four long strips from each whole pheasant breast

Lightly salt & pepper

Press about a teaspoon of cream cheese into the center of the strip.

Press a jalapeno slice into the cream cheese

Roll up the slice

Wrap with bacon & secure with one or two toothpicks

Place the bundles in a glass pan and place in the frig for 15 minutes while you pre-heat the grill.

Preheat grill to about medium heat while you refrigerate the bundles. I have a gas grill with five burners. For this many I would light 3 burners and pre-heat on medium .

Turn grill burners to low. Place wrapped appetizers on grill, and carefully watch for flare-ups!! I put the wrapped bundles off to the side and not directly over the flame to help prevent flare-ups.

Turn the bundles every five minutes to evenly grill, and also to watch for burning.

When the bacon is brown slather on the barbeque sauce on both sides.

Turn the bundles & let the sauce brown just a little, remove the bundles from the heat to a platter, wrap with foil and let rest for five to ten minutes. This seals in the juices.

You can remove the toothpicks carefully before serving, or just leave them in and give guests an extra napkin. We serve with a little extra barbeque sauce.

This can be served as an appetizer; I just cut smaller strips....