

Pheasant Mac and Cheese

One of Benny Spies' favorite recipes from his college days



PREP TIME: 20 minutes COOK TIME: 45 minutes SERVINGS: 4-6

INGREDIENTS

- 2 cups of elbow macaroni
- Bacon
- 1 large onion
- 4 pheasant breast
- 1 cup mozzarella cheese (grated)
- 1 cup cheddar cheese (grated)
- 1/2 cup milk
- 1/2 container onion and chive cream cheese
- salt and pepper
- hot sauce

DIRECTIONS:

1. Bring large pot of water to a boil (about 10 cups)
2. Add 2 cups of pasta
3. Cook for 8 min.
4. Fry bacon in a large pan
5. Save grease
6. Chop 1 large onion
7. Fry in 1T of bacon drippings till tender
8. Pound 4 pheasant breasts to about 1/8" thick
9. Salt and pepper breasts
- 10 Fry in bacon grease till done (they cook fast)

DIRECTIONS:

10. Fry in bacon grease till done (they cook fast)
11. Pull apart into bite size pieces
12. Mix pheasant in with the onion for 3 min
13. Put pheasant and onion in large pot with cheese - 1 cup mozzarella & 1 cup cheddar
14. Add 1/2 cup milk
15. Add 1/2 container onion and chive cream cheese
16. Heat, mix and serve