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HOW TO MAKE A PHEASANT FEAST

with Bryce Shuman of Betony NYC and Ariane Daguin of D'Artagnan

CRANBERRY CHUTNEY

Yields 1 ½ cup

5 ea	thyme sprigs
2 ea	cinnamon sticks
4 ea	all spice
2 cup	dried cranberries
1 cup	honeycrisp apple (diced)
1/8 cup	sugar
1 cup	orange juice
2 Tbsp	orange zest
1 cup	water
2 tsp	salt, kosher
2 tsp	picked thyme

In a cheese cloth, combine the thyme, cinnamon, and all spice, securing with twine to form a sachet.

In a medium sauce pan, add the cranberries, honey crisp apple, sugar and orange juice. Add the sachet and bring to a boil. Then simmer over medium heat, stirring occasionally until the orange juice has been reduced by $\frac{3}{4}$, approximately 7 minutes. Add the water into the pan and bring the mixture back up to a slow simmer.

Fashion a cartouche from parchment paper and cover the mixture. Simmer over medium heat for about 20 minutes, until the moisture has been almost completely cooked down and the cranberries and apples are tender. Take the pan off the heat and remove the sachet.

Transfer to a food processor and pulse until coarsely chopped. Remove from the food processor and fold in the orange zest, salt and picked thyme. Transfer to a separate container and cool.

PHEASANT SAUCE

with Foie Gras and Truffles

Yields 1 cup

2 Tbsp	oil, grape seed or canola
1 ea	shallot, sliced
4 ea	black peppercorns
1 ea	bay leaf, torn
2 ea	thyme sprigs
2 Tbsp	Madeira
1½ cups	duck & veal demi-glace
1 Tbsp	foie gras terrine
1 Tbsp	black truffles, chopped
1 tsp	lemon juice
½ tsp	kosher salt

In a medium saucepan, heat the oil over medium-high heat and sweat the shallots until translucent, approximately 3 minutes.

Add the peppercorns, bay leaves and thyme and continue to sweat until aromatic, approximately 2 minutes.

Deglaze the pot with the madeira, stirring with a rubber spatula. Increase the heat to high and simmer for 2 minutes to cook out the alcohol.

Add the demi-glace and simmer over low heat for about 25 minutes. The resulting sauce should have a consistency that coats the back of a spoon.

Strain the sauce through a chinois.

Add the foie gras and the black truffles and incorporate with an immersion blender. Season to taste with the lemon juice.

Transfer to a clean container and hold for service.

Plating tip: Spoon the sauce next to the pheasant or over the bird. Chef's choice.

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ROAST PHEASANT

This dish will feed two hungry people, with leftovers. If you add appetizers and dessert, this will feed 3-4 people.

- 1 2 ½lb Pheasant, whole
- 3 Tbsp salt, kosher
- 1 ea lemon
- 3 ea thyme, sprigs
- 1 cup brown butter
- 1 tsp fleur de sel
for finishing the bird

Preheat the oven to 400F.

Remove the wishbone from the collar to facilitate carving.

Season the cavity with half the kosher salt. Slice the lemon in half and place one half in the cavity of the bird along with the thyme sprigs

Truss the bird, looping butchers twine from the neck bone, along the sides of the breast, ending on the leg joints.

Brush the bird liberally with brown butter (reserving some for two more basting) and season with remaining kosher salt.

Place the dressed bird on a small roasting pan lined with a wire rack. Roast in the preheated oven for 8 minutes before rotating the bird.

Using a clean brush, brush the bird with more brown butter and continue to roast for another 7 minutes.

Remove the bird from the oven and allow it to rest for 6 minutes before carving. To carve, remove the twine and cut along the keel bone of the bird and gently scoop the breast out with your knife.

Using a clean brush, brush both sides with brown butter and finish with fleur de sel.

SAUTÉED SWISS CHARD

A delicious side dish

- 1 bunch swiss chard, well-rinsed
- 3 Tbsp olive oil, extra virgin
- 1 ea garlic clove, smashed
- 2 tsp salt, kosher

Separate the chard stems from the leaves. Rip the leaves apart into smaller pieces with your hands and dice the stems into 1" strips.

In a medium sized saute pan, heat the olive oil over high heat. Add the swiss chard leaves and stems, wilting the vegetable over medium high heat. Add in the garlic clove and season to taste with the salt.

Once completely wilted, approximately 2 minutes, remove from the heat and remove the garlic clove. Serve.

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