Dad's Pheasant A La Creme

My Dad's Pheasant A La Creme is pure indulgent comfort. Pheasant, wild turkey, or chicken breast is slow cooked in a rich and creamy sauce. Perfect served over wild rice, mashed potatoes, or pasta.

Prep Time
20 mins

Course: Main Course Cuisine: American
Keyword: Chicken, Comfort Food, Dinner, Pheasant, WIld Game, Wild Turkey

Ingredients

- 1 1/2 lbs boned-out pheasant, turkey, or chicken breast
- 1 1/2 cups flour
- 1 tsp salt, divided
- 1/2 tsp pepper
- 1 cup vegetable oil
- 2 Tbsp shallot, minced
- 1 cup chicken stock
- 1 1/2 pints heavy whipping cream
- 3 oz cream sherry
- 3 oz white wine
- Wild rice, mashed potatoes, or pasta for serving

Instructions

1. Cut meat in to 1/4 inch pieces.
2. In a large bowl, combine flour, 1/2 teaspoon of salt, and pepper. Stir to combine. Add meat, tossing to coat.
3. In a large cast iron skillet set over medium heat, add floured meat to brown. Transfer meat as it browns to a large Dutch Oven. Add shallots and chicken stock, cover, and bake at 350 degrees for 1 1/12 hours.

4. Remove from oven. Mix together cream, cream sherry, and white wine. Add to Dutch oven, stir to combine. Return to oven to cook for an additional 1 1/2 hours.
5. Check occasionally to ensure consistency isn't too thick: you'll want it to remain thick enough that it coats a spoon, but not so thick that it's at risk of burning. If in doubt, add a little more chicken stock or water if necessary. When removed from the oven, it will thicken as it cools.
6. Serve with wild rice, mashed potatoes, or pasta.

Notes

- Original recipe from Chef John Schumacher, slightly altered over the years and shared from friends Vic Poyer and Kevin Heinrichs.