

## Roasted Pheasant

- Level: **Intermediate**
- Total: **3 hr 22 min**
- **Prep: 35 min**
- Inactive: **2 min**
- Cook: **2 hr 45 min**
- Yield: **6 servings**

3 (2 1/2 to 3 pound) farm-raised pheasants\*, innards removed, wing tips and necks trimmed (See Cook's Note)

Salt

Freshly ground black pepper

1 onion, peeled and coarsely chopped

1 carrot, peeled and coarsely chopped

1 orange, halved

3 sprigs fresh thyme

6 slices thick-cut bacon, cut in half

- Preheat the oven to 500 degrees F and position the oven rack in the bottom third of the oven.
- Season the cavities and the outside of each pheasant liberally with salt and pepper. Divide the chopped onion and carrot equally among the cavities of the pheasants. Squeeze the juice from both halves of the orange and set aside. Cut 1 of the squeezed halves into 3 pieces, and tuck inside of the cavities along with the veggies. Insert 1 sprig of thyme into the cavity of each pheasant.
- Arrange the pheasants in a large roasting pan, breast sides up. Lay 2 strips of bacon over the top of each pheasant, cutting the bacon into pieces if necessary to cover as much of the pheasant as possible. Roast for 15 minutes, then remove the bacon strips and continue roasting for approximately 30 to 40 minutes, or until the juices run clear. (It is important to not overcook the pheasants, as they are very lean birds.)