



TRUE NORTH



APPLE FLAVOURED PHEASANT

BRINE INGREDIENTS

4 cups apple juice
1/4 cup "Tender Quick" tenderizer
1/4 cup salt
1/3 cup white sugar
1 tbsp. rosemary
1 tbsp. sweet basil

1/4 tsp. sage
1/4 tsp. dry mustard powder*
1/4 tsp. garlic powder or 1/2 fresh
garlic clove, finely chopped
3/4 cup melted honey

OTHER INGREDIENTS

Pheasant (Try with other wild birds!)
True North Wood Bits (Apple)

INSTRUCTIONS

1. Place pheasant in brine for 8 - 12 hours depending upon size.
2. Thoroughly rinse bird and then let air dry for 1 hour. Open cavity using-toothpicks to allow smoke to circulate.
3. Place bird in preheated smoker and smoke for 3 hours using 2 - 3 panfuls of True North apple-flavored wood bits.
4. Finish cooking in the oven at 300° F. *Mix half of the dry mustard with the melted honey, add garlic. Baste the bird with the honey while roasting.

MY NOTES

