

*CatchMore® Fish with CatchMore® Products*

# Grapentin

## Specialties, Inc.

■ Fishing Tackle   ■ Equipment   ■ Accessories

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### **Pat's Roasted Pheasant Recipe**

Ingredients:   2 pheasants  
                  3 tablespoons butter  
                  1/4 teaspoon tarragon leaves  
                  Bacon Slices

1. Thoroughly wash and dry the birds with paper toweling.
2. Rub birds with 1 tablespoon of butter and place another tablespoon of butter in each bird's cavity with a sprinkling of Tarragon.
3. Put the pheasants on their sides on a well-greased rack inside a shallow roasting pan.
4. Cover the top of the birds with bacon slices.
5. Roast in a preheated oven at 375° for 30 minutes.
6. Turn onto the other side with tongs, again cover with bacon slices and roast another 30 minutes.
7. Cut the birds down the backbone and serve 1/2 to each diner.