



Oak Tree Lodge

Est. 1901

www.oaktreefarm.com (605) 532-3335 Clark, SD

Entree Recipes

Pheasant Stroganoff

Serves 6

3 lbs. cubed pheasant meat
1 stick butter
1 lb. sliced mushrooms
1 large sliced onion
2 tsp. minced garlic
2 Tbsp. ketchup

1 16 oz. container sour cream
3 Tbsp. cornstarch
2 C. white wine
1 15 oz. can chicken broth
1 Tbsp. Worcestershire sauce
Flour for browning meat

Roll pheasant meat in flour and brown in hot oil over medium heat for 2 minutes, careful not to fully cook meat. Set meat aside in dish, pour excess oil out, then add butter, onions and garlic to pan. Fry for 5 minutes or until onions are clear, then add mushrooms and ketchup. Cook for 2 minutes, add wine, chicken broth and cornstarch. Bring to a boil stirring constantly. Reduce heat and add meat. Cook slowly for 20 minutes or until meat is tender. Stir in sour cream and Worcestershire sauce. Serve over wild rice or egg noodles.

Side Dish Recipes

Holiday Cranberry Mold

*2 C Boiling water
*2 Small packages Lime Jell-O
1 1/2 C Cold ginger ale

1 C Red grapes, halved
1 C Cranberries, quartered
1 11 oz. can mandarin oranges, drained

Coat Jell-O mold with non-stick spray. In large bowl, stir boiling water into Jell-O until completely dissolved. Stir in ginger ale and refrigerate for 1 1/2 hours or until thickened. Stir in fruit and pour into mold**. Refrigerate for 4 hours or until firm. Dip bottom of mold in warm water to help loosen, and unmold onto platter. Garnish as desired.

* Sugar free Jello-O and diet ginger ale can be substituted.

** Use a Bundt cake pan work to create a holiday wreath.