

Fowl Game Cookery James Beard

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Summary:

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Upland Game Bird Cookery - Rifles and Recipes Description. by Eileen Clarke Upland Game Bird Cookery is a Hard cover, 10 1/4 x 8 1/4 inches 180 pages, 32 pages of color photos plus a how-to section. Small Game & Wild Fowl Recipes - Wildlife Home Small Game & Wild Fowl Recipes. Baked Pheasant in Gravy; Baked Pheasant in Orange Sauce ... (Note: If cooking whole pheasant, pour mixture inside breast cavity and brush top of birds with mixture.) Bake uncovered for about 45 min. at 350°F, turning pieces a time or two. Or roast whole pheasants covered, basting during cooking “uncover to.