



Maple Glazed Bacon Wrapped Pheasant

4 pheasant breasts

8 slices thick cut smoked bacon

½ cup pure maple syrup

Preheat oven to 400 degrees. Wrap two slices of bacon around each pheasant breast. Place wrapped pheasant on a greased baking sheet and bake in the oven until the bacon is almost crispy. Remove the pheasants from the oven and brush each breast with the maple syrup. Return to the oven and bake for 5 minutes or until just before the syrup begins to burn. Remove from the oven and brush once more with the syrup. Let the pheasants rest for a few minutes before serving.