

## Canoe

**Description:** Seasonal contemporary American cuisine served with unique artistry and style.

**Location:**

4199 Paces Ferry Road NW

Atlanta, GA 30339

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[www.canoeatl.com](http://www.canoeatl.com)

**Executive Chef:** Gary Mennie

## Recipe

### Sage Roasted Pheasant with Crispy Croquettes

- 1 whole pheasant, 2 ½ - 3 pounds
- 3 T vegetable oil
- 1 c all purpose flour
- 2 c chicken stock
- 1 c white wine
- 1 white onion, ½ mince, ½ sliced
- 1 celery stalk, ½ minced, ½ sliced
- 1 leek, white only, ½ minced, ½ sliced
- 2 T cilantro, chopped
- 2 T Italian parsley, chopped
  
- 1 c all purpose flour
- 2 eggs
- ½ c milk
- 1 c panko bread crumbs

**Method:**

Preheat oven to 300 degrees. Remove breasts from carcass and reserve. Remove legs and thighs from carcass, remove skin. In a medium saute' pan, heat oil, dredge legs in flour remove excess. Add to pan, brown on all sides and remove; add sliced vegetables, "brown". Deglaze pan with wine, add legs and thighs to pan. Surround with stock and simmer 35 - 40 minutes or until tender, remove pheasant, let cool. Strain cooking liquid through fine mesh strainer. Place in small sauce pot. Meanwhile, pick all the meat off of the bones, medium shred. Reduce this liquid to 1/3 of original volume, add minced vegetable, cook 5 - 6 minutes. When liquid reaches syrup like consistency, add parsley, cilantro,

cleaned meat. Taste, adjust seasoning, remove from heat, let rest 5-10 minutes, roll into logs, foil and chill over night. To finish croquette, slice into 1 inch discs, dredge in flour, eggwash, than panko. Pan fry at 350 degrees until golden brown.