

PHEASANT AND HAZELNUT TERRINE

INGREDIENTS

1 lb pheasant meat, minced
1/2 lb. pork fat, minced
1/2 cup hazelnuts, chopped
2 tablespoon brandy
1 teaspoon thyme
1 garlic clove, minced
Salt and pepper
1 egg

METHOD

1. Preheat oven to 325°F.
2. Mix all ingredients.
3. Pack into a greased terrine mold and bake for 1.5 hours.
4. Cool, refrigerate overnight, and serve sliced.