

The end result



POPCORN PHEASANT WITH SPICY DIPPING SAUCE

Ingredients (serves 4):

- 2 pheasant breasts, cut into 2cm cubes
- 3 tbsp condensed milk
- 2 tbsp cold water
- 2 eggs, lightly beaten
- Pinch dried chilli powder
- ½ tsp ground cumin
- Ground black pepper
- 4 tbsp cornflour
- Fine cornmeal or polenta



Dipping sauce:

- 350ml mayonnaise
- 2 tsp fresh red chilli, roughly chopped
- 3 tsp Dijon mustard
- 1 lime, juice and zest
- 2 spring onions, roughly chopped
- 4 tsp chopped gherkins
- 3 tbsp chopped tarragon
- 100g roasted red pepper (from a jar is fine), finely chopped
- 4 tbsp roughly chopped parsley
- 4 tsp sugar
- Salt and pepper to taste

Instructions:

1. Mix the condensed milk with the water, beaten eggs, chilli powder, cumin & black pepper. Dust the meat with the cornflour, then place into the egg mixture, stirring to coat. Then drop the small pheasant nuggets into the cornmeal or polenta & coat well.
2. Fill a medium frying pan with 2cm of rapeseed oil, then heat to roughly 175°C. Whilst the oil is heating, mix all the ingredients together for the dipping sauce in a bowl. Fry the pheasant in small batches for about 3-4 minutes until golden brown.
3. Drain well. Sprinkle with a little salt and serve hot with the dipping sauce.

See this recipe and others like it at <https://www.countryside-alliance.org/>