



## **Sugar-Dipped Grilled Pheasant Halves**

**Servings:** 4-6

### **Ingredients:**

3 pheasants, cut into halves

1/4 cup packed brown sugar

3/4 cups vinegar

2 teaspoons salt

1/4 teaspoon pepper

1 cups ketchup

1 cup water

1/2 stick butter or margarine

1/2 lemon, grated and squeezed

12 bacon slices

### **Directions:**

Wrap each pheasant half with 2 pieces of bacon and secure with toothpicks or string.

Grill the pheasant, skin side down over indirect heat for 1 hour, checking, basting and turning occasionally.

Combine the brown sugar, vinegar, salt, pepper, ketchup, water, margarine and lemon in a large saucepan, and bring to a boil, stirring until the sugar dissolves.

Remove the Bacon from the pheasant. With tongs and oven mitts, dip each pheasant half into the sugar mixture. [Return](#) to the grill and cook until glazed, about 10 minutes longer, turning once.

If your bird dog let you down, you can use chicken instead of pheasant.