Baked Pheasant

1 cup House-Autry Chicken Breader

3 pounds pheasant pieces

½ cup chicken broth

¼ cup apple juice

1 apple, sliced

1 small clove garlic, crushed

Heat oil in large skillet. On a piece of waxed paper, put 1 cup House-Autry Chicken Breader. Dredge pheasant pieces in chicken breader and shake off excess. Brown pheasant pieces in hot oil over medium heat.

Heat oven to 350 degrees. Place browned pheasant on ungreased 13x9x2 inch oven safe baking pan. Combine broth, apple juice, apple slices and garlic. Pour the broth over the pheasant. Cover with a lid or aluminum foil and bake until tender, 45-50 minutes, basting occasionally with remaining broth. Uncover pheasant the last 5 minutes of baking to crisp. Serves 4-5