

Pheasant with Cranberry Sauce

1 pheasant
1/4 teaspoon salt, divided
1/4 teaspoon pepper, divided
2 tablespoons butter, melted
1 (12 ounce) package fresh or frozen cranberries
1 cup sugar
1 cup orange juice
1/2 teaspoon ground cinnamon
2 tablespoons grated orange peel

Directions

1. Sprinkle cavity of pheasant with 1/8 teaspoon salt and 1/8 teaspoon pepper. Place pheasant on a rack in shallow roasting pan. Brush with butter; sprinkle with remaining salt and pepper. Cover and bake at 325 degrees F for 45 minutes. Uncover; bake 40-60 minutes longer or until a meat thermometer reads 180 degrees F, basting with pan juices frequently.
2. Meanwhile, in a large saucepan, combine the cranberries, sugar, orange juice and cinnamon. Cook over medium heat for 10-12 minutes or until the berries begin to pop, stirring frequently. Stir in the orange peel. Simmer 5 minutes longer. Cover pheasant with foil and let stand for 10 minutes before carving. Serve sauce with pheasant.