

# Pheasant and bread pudding sliders

## with cranberry compote herb aioli and gorgonzola cheese

**Sean Cutler**  
 Chef de Cuisine, Oxbow

### Pheasant apple patties

makes 10 – 12 patties

#### Ingredients

**2 lb** pheasant thigh meat  
**½ lb** bacon  
**1** apple, peeled and cored  
**½** onion  
**6** garlic cloves  
**1 tsp** allspice  
**2 tbsp** thyme  
**1 tbsp** sage  
**½ tsp** cinnamon

**2 tsp** salt  
**1 cup** Panko bread crumbs

**Tip** Keep ingredients as cold as possible during preparation

#### Method

1. Grind pheasant, bacon, apple, and onion in meat grinder (or food processor).
2. Fold in the remaining spices and Panko.
3. Form balls (slightly larger than a golf ball) and flatten into burgers.
4. Fry patties on medium high heat until well done (160°F).



**Instagram:** @sideofpork

**Twitter:** @s\_cut

**Restaurant:** @oxbowyyyc

### Savoury bread pudding

makes 10 – 12 buns

#### Ingredients

**1 loaf** crusty country-style white bread  
**¼ cup** olive oil  
**4 tsp** fresh thyme, chopped  
**1** garlic clove, minced  
**6 tbsp** butter  
**1 lb.** assorted fresh mushrooms  
**1 ½ cups** onion, finely chopped  
**1 ½ cups** celery, thinly sliced  
**½ cup** fresh parsley, chopped  
**3 ½ cups** heavy whipping cream  
**8** large eggs  
**2 tsp** salt  
**1 tsp** pepper  
**½ cup** parmesan cheese, finely grated

#### Method

Preheat oven to 350°F and prepare 13x9-inch baking dish lined with parchment paper (butter the paper for extra non-stick).

1. Cut the bread with crust into 1-inch cubes and toss with oil, thyme, and garlic.
2. Spread cubes out on large rimmed baking sheet, sprinkle with salt and pepper, and bake until golden and slightly crunchy, about 5 min. Return toasted bread cubes to bowl.
3. Melt butter in large skillet over medium-high heat. Add mushrooms, onion, and celery and sauté until soft and juices have evaporated, about 10 min. Add sautéed vegetables and parsley to bread cubes.
4. Whisk heavy cream, eggs, salt, and pepper in large bowl. Mix the resulting custard into the bread mixture.
5. Transfer mixture to prepared dish. Sprinkle cheese over top.
6. Bake bread pudding uncovered until set and top is golden brown, about 1 hour.

Let stand 15 minutes, then remove from dish and cut into squares. Squares can be sliced to make burgers.

Born and raised in Calgary, Sean Cutler is a graduate of SAIT's professional cooking program. Sean is Chef de Cuisine at Oxbow in the Kensington Riverside Inn, a boutique hotel with the coveted Relais & Châteaux designation. Sean crafted the menu to be "good food with lots of flavour"—a simple approach he brings to cooking pheasant.



Sean provided butcher demos at the Novice Hunt and is showcasing the best of pheasant at the Game to Gourmet culinary event.

### Cranberry compote

#### Ingredients

**1 lb** cranberries, fresh or frozen  
**⅓ cup** brown sugar  
**½ cup** orange juice, fresh (¼ cup if using frozen cranberries)  
**¼ tsp** cinnamon  
**Pinch** salt

#### Method

1. Bring all ingredients to a simmer in a medium sized pot and cook down until the cranberries have burst and a syrup consistency is reached, about 15 min.
2. Let cool to room temperature.

### Herb aioli

#### Ingredients

**2** egg yolks  
**1 tbsp** Dijon mustard  
**2 tbsp** lemon juice  
**1 tsp** sugar  
**2 cups** canola oil  
**1 tbsp** garlic, roasted  
**¼ cup** parsley, finely chopped  
**2 tbsp** chive, finely sliced  
**1 tsp** rosemary, chopped

#### Method

1. Mix egg, mustard, lemon juice, and garlic in a blender to combine.
2. With blender running on a low speed, drip the oil in slowly, allowing each addition to incorporate into the egg mixture before adding more. The mixture will thicken (if the aioli is too thick, add a few drops of water).
3. Fold in the fresh herbs and keep in refrigerator.

"Pheasant lends itself to a ton of different techniques and flavours. You can almost do anything with it," says Sean.

#### His tip for cooking pheasant:

"Keeping moisture in the pheasant is a must, so getting the doneness just right is so important."

### To assemble

1. Spread aioli on both top and bottom of the warm bread pudding bun.
2. Place the cooked slider onto the bun.
3. Add 1 slice of gorgonzola cheese.
4. Top with cranberry sauce.
5. **Eat and enjoy!**

