

ORIENTAL PHEASANT SALAD

Ingredients

- 2 cups cut-up cooked pheasant or grouse
- 1 cup seedless green grapes
- 1 can (8 ounces) pineapple chunks, drained
- 1 can (8 ounces) sliced water chestnuts, drained
- 1/2 cup diagonally sliced celery
- 1 apple, cored and cut into 1/2-inch cubes
- 1 Tbsp fresh lemon juice
- 1/4 cup mayonnaise or salad dressing
- 1/4 cup dairy sour cream
- 1 tsp prepared mustard
- Lettuce leaves
- 1/2 cup chow mein noodles

Directions

1. In large bowl, combine pheasant, grapes, pineapple chunks, water chestnuts, and celery.
2. In small mixing bowl, toss apple cubes with lemon juice; add to pheasant mixture.
3. In same small mixing bowl, blend mayonnaise, sour cream, and mustard; pour over pheasant mixture. Mix well; refrigerate at least 2 hours to blend flavors.
4. To serve, line chilled individual plates or large serving bowl with lettuce leaves; spoon pheasant mixture over leaves. Top with chow mein noodles

Serves: 4 to 6