



## ITEM

Cherry Laced Pheasant Sausage with Corn Relish

YIELDS:  
4 portions

## INGREDIENTS

4 pieces Cherry Laced Pheasant Sausages

1 ounce olive oil

2 cloves garlic, sliced

1 medium onion, sliced

4 buns (medium size to fit sausage)

2 oz sunflower oil

1 teaspoon chervil, chopped

1 teaspoon chives, chopped

4 portions corn relish

## METHOD:

1. In a 4-quart sauce pot cook fill 3/4 full with water and bring to a boil.
2. Add sausage and simmer for 5 minutes, remove sausage and set aside.
3. In a saucepan, add olive oil, garlic and sliced onions, cook until caramelized approx 8 – 10 minutes, set aside.
4. Preheat the grill to 300°F. Cook sausage, turning periodically to attain an even brown color and until internal temperature reaches 165°F.
5. In a bowl add the sunflower oil, chervil and chives.
6. Cut open buns brush with flavored oil and lightly toast oil side down on the grill.
7. Place the bun on serving plate top with sausage, relish and garnish with caramelized onion mixture.