

# BBQ pheasant with Asian slaw

## Ingredients

4 pheasant thighs  
4 pheasant legs

### Marinade

200ml teriyaki sauce  
15ml oyster sauce  
15ml tomato ketchup  
15g honey  
20g brown sugar

### Slaw

2 large carrots  
¼ red cabbage  
1 large leek  
20g sesame seeds  
100ml mayonnaise  
1 lime  
15g coriander, chopped

### Garnish

75g peanuts  
1 cob sweetcorn

Sweet, sticky pheasant leg portions with a light and crunchy Asian slaw. It's surprisingly simple to make and looks really impressive, making it perfect for a relaxed date night for two.

Mix the marinade ingredients together in a bowl. Place the pheasant thighs and legs in the marinade and coat well. Cover with cling film and set aside in the fridge for 30 minutes. Spread the marinated pheasant on a lightly greased roasting tray and cook for 45 minutes at 180°C until browned and sticky.

Make the slaw while the pheasant's roasting. Cut all the vegetables into thin strips, or roughly grate them if you find it easier, and mix with the mayonnaise and sesame seeds. Season the slaw with a touch of salt and lime juice, add the coriander, and mix well.

To prepare the garnishes spread the peanuts evenly on a roasting tray and toast them in the oven for 8-10 minutes until golden-brown. Place the corn under a hot grill until it starts to blister, then slice into pieces.

Plate a handful of the slaw and rest the pheasant on top. Garnish with a sprinkling of toasted peanuts and a few sprigs of coriander, finish with the corn, and serve.

