

Greek Chukar in the Crockpot

4-6 potatoes, quartered

2-3lbs Chukar or Pheasant pieces

2 large onions, quartered

1 whole bulb garlic, minced

3 tsp dried oregano

1 tsp salt

1/2 tsp pepper

1 tbsp olive oil

1. Place potatoes in bottom of crockpot. Add Chukar, onions and garlic. Sprinkle with seasonings. Top with oil.

2. Cover. Cook on High 5-6 hours or on Low 9-10 hours. Makes 4-6 servings.

Chef's note: Of course, to give it that special touch-add a little crushed red pepper flakes.