

## **Delicious Crock Pot Pheasant**

- 2 pheasants-cut up
- 1/4 cup salt
- 1/2 cup water or broth
- Barbecue sauce, optional

### **Marinade:**

- 1/3 cup soy sauce
- 3 tablespoons Worcestershire sauce
- 3 tablespoons dark brown sugar
- 2 tablespoons minced garlic, optional
- 1 tablespoon liquid smoke flavoring
- 1 tablespoon Tabasco sauce
- 3 tablespoons balsamic vinegar
- onion powder, to taste

### **Preparation:**

Rinse pheasant. Place pheasant in a large bowl with salt; cover with water. Let pheasant soak for 1 hour; drain and rinse.

Combine marinade ingredients. Put pheasant and marinate in large non-reactive container and refrigerate for at least 2 hours. Stir occasionally to keep pheasant coated.

Discard marinade and transfer pheasant to slow cooker; add 1/2 cup of water or chicken broth.

Cover and cook on low for 5 to 7 hours. About 30 minutes before done, coat pheasant with barbecue sauce, if desired.