Greek Chuckar in the Crockpot

- 4-6 potatoes, quartered
- 2-3lbs Chuckar 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 Chuckar, 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.