Pheasant Jerky Pizza with Sweet Potato Crust
Makes 2 medium (12-14” pizzas)

Chef’s Note: “Sweet potatoes are packed full of B6. I love using them because they have a slower releasing sugar that gives a longer, steadier energy boost, and a more stabilizing effect on blood sugar. They are also said to reduce inflammation.”

INGREDIENTS
Pheasant Jerky, recipe following
Sweet Potato Pizza Crust, recipe following
Spinach 6 c
Onions 1 med yellow onion, thinly sliced
Extra Virgin Olive Oil
Goat cheese, for serving
Mozzarella, for serving

For the Pheasant Jerky
1 pound pheasant breast, boneless skinless
½ cup tamari
3 tablespoons maple syrup
2 tablespoons Sriracha chili sauce
2 teaspoons coarse ground black pepper
1/2 teaspoon liquid hickory smoke

1. Freeze the pheasant breast for 30 minutes. Slice thinly in 1/8-inch slices.

2. Combine the remaining ingredients and marinate the pheasant for at least 4 hours.

3. Strain the marinade off and line the pieces on a wire rack on a baking sheet. Sprinkle some cracked pepper on top.

4. Bake at 180 degrees for 2 hours and flip. Bake for 2 more hours.

5. Dice and use to top pizza