Jalapeno Pheasant Wraps

2 tablespoons chili powder
¾ teaspoon cumin
¾ teaspoon onion powder
¾ teaspoon garlic powder
¾ teaspoon salt
½ teaspoon black pepper
¼ cup canola oil

1/3 cup chopped cilantro
10 to 12 strips of bacon
2 to 4 jalapenos seeded, depending on your personal preference
Breasts from 2 pheasant

Combine all ingredients in medium bowl. Thinly slice pheasant on the bias
(you should get 4 to 5 pieces per breast). Marinate pheasant for ½ hour.
Seed and slice jalapenos lengthwise.

Assembling Jalapeno Pheasants:
Lay bacon out on workstation. Place one slice of pheasant and one slice of
jalapeno on bacon; wrap, using half of the bacon strip. Cut bacon and secure
with toothpick.

Preheat oven to 450 degrees. Bake for 15 minutes or until bacon is cooked.