

# *CHUKAR HUNTING*

The Chukar presents many challenges to the upland hunter. They live in thick cover, have eyes like an eagle and possess the wariness of a fox. As one of the most handsome game birds, the chukar have been a favored target for upland enthusiasts in California for decades.

The chukar is not brightly colored like a pheasant, but it still presents a striking image. Ash-gray overall tone, light-colored flanks and bold black striping make this bird a sight to enjoy on the flush. The ebony bandit mask around both eyes belies how quickly this bird will react to any motion it sees. An adult chukar typically weighs 1 to 1½ pounds. The chukar is named for its rally call. As covey birds, chukar will respond to the slow call each emits, the “chuck-chuck-chuck”. It is this noise chukar use to locate each other in the field. Their favorite cover is tall grass. Chukar enjoy the seeds of various species of tall grass for food, but they also consume insects as well.

A 12 gauge is a terrific shotgun for these fast fliers, but by the end of the day, you may feel you were hunting with a howitzer. So, most upland hunters prefer a 16 or a 20 gauge shotgun with a lighter load for these birds. A No.7.5 shell is quite sufficient to knock down the chukar consistently from a 20 gauge. During dry season chukar hunts, the birds will migrate toward the thick cover on the edges of a field. Therefore, early morning passes along the outsides, followed by a circular hunt pattern into the field for those that escaped, will be the most productive. A well-trained pointing dog can be a great asset. He cuts off a covey from running and pins in a close-sitting single, thus allowing more shots in range as the chukar flush. Chukar rarely fly more than 100 yards on the flush, so watch where they land. Mark it and follow up quickly, and your second presentation on the flush can offer a bird in the bag as well.

The Club accommodates Chukar Hunts all year in our varied cover fields. With a minimum of just 10 chukar, your group can receive a reserved field. We offer chukar cleaning services all year as well, so these delicious birds can be ready to eat when you get home. We also offer an All-Inclusive Hunt that provides a continental breakfast, a New York Steak lunch, includes bird cleaning, as well as four rounds of trap and up to three rental dogs, if desired.

Chukar is a delicious, white-meat bird that can be roasted, grilled, baked, barbecued or fried to prepare a mouth watering meal. Given the size of the bird, it is usually sufficient to plan for one chukar per person while creating a meal.

*See a great recipe on the next page!*

# ***COOK'S CORNER:***

## **Parmesan Chukar Nuggets**

One of our favorite upland game bird recipes for chukar are these easy-to-make Parmesan Chukar Nuggets served with BBQ sauce. The recipe is so simple, you can't go wrong!

### **Ingredients:**

8-10 Chukar breasts cut into bite-size pieces  
3 eggs  
3 green onions  
4 cloves  
2-3 whole cloves of garlic  
1 cup grated Parmesan cheese  
1 cup bread crumbs  
2 tbsp olive oil  
2 tbsp butter

### **Directions:**

1. Beat 3 eggs to blend. Add 3 sliced green onions. Toss in a couple of whole cloves. Add 1-2 cloves of minced fresh garlic.
2. Marinate chukar in the mixture for 24-48 hours.
3. Pull the chukar nuggets from the egg mixture. Roll them in fresh grated Parmesan cheese (you can substitute the canned Parmesan if you wish). Then roll the chukar pieces in the bread crumbs.
4. Heat a skillet to medium heat. Add olive oil and butter to the skillet. Put breaded chukar pieces into the pan. Meat should sizzle slightly when added to the pan. Saute for 2-5 minutes on each side until golden.
5. The goal is to have the nuggets crispy and golden on the outside but tender white meat on the inside. So, be careful not to overcook.

Serve and enjoy with your favorite BBQ sauce or pesto sauce. Be sure to make plenty, they will go fast!