

Dove_Recipes_2004.txt

Dove season started on Sept. 3, for us here in Mississippi and I had the pleasure of trying an excellent recipe for this small game bird. The following is listed on page 107 of The Complete Guide to Game Care & Cookery by Sam Fadala. More complete details of this book are listed in the SMN_Books echo. Details on methods to hunt this tasty quarry are listed in the SMN_Hunting echo.

Marsala Breast of Dove in Rice

"This is another gourmet recipe which requires minimal cooking effort as compared with many gourmet meals. Begin with a saute of 1 cup of *uncooked* rice in 3 tablespoons of margarine or butter. Use medium heat and cook until rice is light brown in color. Place rice in bottom of casserole dish. Four dove breasts are placed on rice bed, Sprinkle with lemon juice, salt, pepper. Add 1/2-teaspoon of handrubbed rosemary over the doves and rice. Surround dove breasts with 1-pound of mushrooms and one chopped onion (medium). Pour 1 cup of Marsala wine over dove breasts. Cover the casserole dish and bake at 350 degrees Fahrenheit for 30 minutes, or until rice is fluffy and dove breasts are tender."

----- Recipe Extracted from Meal-Master (tm) v6.14 -----

Title: Pan-Roasted Doves
Categories: Wildgame Fowl, Doves
Servings: 1

2 T all-purpose flour
1/2 t salt
1 t pepper, black
16 ea doves
2 T butter or margarine
2 T bacon drippings
1 c wine, dry white
1 1/2 c veal or chicken broth

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- 1 T red currant jelly
- 2 T all-purpose flour

Combine 2 Tbsp flour, salt and 1 tsp blk pepper; dredge doves in mixture. Brown doves on both sides in butter and bacon drippings in a large skillet. Gradually add 1/2 C wine, 3/4 C broth and jelly. Cover and cook over low heat 40 minutes. Remove doves and keep warm. Combine 2 Tbsp flour, 1/2 C wine and 3/4 C broth, stirring until flour dissolves. Gradually add flour mixture to the pan drippings. Cook over medium heat, stirring constantly, until mixture thickens. Serve the gravy with doves.

----- Recipe via Meal-Master (tm) v7.07

Title: Pan-Roasted Doves
Categories: RaceNet, Wild, Dove, Fowl
Servings: 1

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|--------------------------|-------------------------------|
| 2 tb All-purpose flour | 2 tb Bacon drippings |
| 1/2 ts Salt | 1 c Wine, dry white |
| 1 ts Pepper, black | 1 1/2 c Veal or chicken broth |
| 16 ea Doves | 1 tb Red currant jelly |
| 2 tb Butter or margarine | 2 tb All-purpose flour |

Combine 2 Tbsp flour, salt and 1 tsp blk pepper; dredge doves in mixture. Brown doves on both sides in butter and bacon drippings in a large skillet. Gradually add 1/2 C wine, 3/4 C broth and jelly. Cover and cook over low heat 40 minutes. Remove doves and keep warm. Combine 2 Tbsp flour, 1/2 C wine and 3/4 C broth, stirring until flour dissolves. Gradually add flour mixture to the pan drippings. Cook over medium heat, stirring constantly, until mixture thickens. Serve the gravy with doves. Hugg's note: Buttermilk biscuits are mandatory accompaniments

----- Recipe via Meal-Master (tm) v7.07

Title: Baked Dove with Bacon
Categories: RaceNet, Wild, Dove, Birds
Servings: 1

6	Doves	Salt & pepper to taste
6	Bacon, slices	Water

Wrap bacon slice around each de-boned dove breast. Place in shallow baking dish and add salt and pepper. Add 1 cup water. Cover and cook at 350 degrees for 1 to 1-1/2 hours.

----- Recipe via Meal-Master (tm) v7.07

Title: Creamed Dove Casserole
Categories: RaceNet, Dove, Wild, Birds
Servings: 4

8	Dove breasts	Salt and pepper to taste
1	ts Butter	1/4 c Milk
1	cn 16 oz. cream of chicken soup	1/4 c Mushrooms, thinly sliced
1	tb Butter or margarine	

Brush dove breasts with a small amount of butter and brown in casserole dish in hot oven. Cream together soup, butter, seasonings and milk. Pour over browned doves. Sprinkle with sliced mushrooms, cover and bake at 300F for 45-60 minutes.

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----- Recipe via Meal-Master (tm) v7.07

Title: Dove Brandon

Categories: RaceNet, Dove, Birds, Wild

Servings: 3

6	Dove breasts	1/2 ts	Nutmeg
	Olive oil	1/2 ts	Celery salt
1/4 lb	Butter	1/2 c	Lemon or orange juice
1/2 ts	Garlic powder	3	Dashes bitters
1 1/2 ts	Parsley flakes	1/2 c	Fresh mushrooms, sliced
1/2 ts	Salt		Cooking sherry (optional)
1/2 ts	Pepper		

Brown breasts in small amount of olive oil. Drain. Melt butter and add seasonings and juice. Stir until thoroughly mixed. Add bitters and sherry to taste. Place breasts in a covered baking dish and pour butter mixture over them making sure that all meat is covered. Add mushroom slices. Bake at 325F for approximately 45 minutes or until dove is tender. Be sure to keep the baking dish covered to prevent dove from drying out. Serve dove and sauce over egg noodles.

----- Recipe via Meal-Master (tm) v7.07

Title: Florida Barbecue Dove-Kabobs

Categories: RaceNet, Dove, Birds, Wild, Barbecue

Servings: 1

3	Dove breasts	Teriyaki sauce
3 md	Onions	Cherry tomatoes
1 lg	Bell pepper	Mushrooms

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Marinate breasts in teriyaki sacue for 1 hour. Save the sauce. Quarter onions. Cut bell pepper into 2-inch chunks. Skewer all ingredients on wooden skewers, alternating them. Barbecue until dove is tender, basting with sauce.

----- Recipe via Meal-Master (tm) v7.07

Title: Arizona Boogie Dove
Categories: RaceNet, Dove, Wild, Birds
Servings: 4

20 Dove breasts	Garlic spread
2 qt Water	Lemon pepper
8 1/2 c Worcestershire sauce	Bacon

Soak dove breasts in mixture of water and Worcestershire sauce for 4 hours or overnight. Place dove breasts on cookie sheet, cover with garlic spread and sprinkle each with dash of lemon pepper. Bake at 250F for 1/2 hour. Place bacon strips on each breast and bake at 250F for 1 hour. Serve on bed of wild rice. Garnish with parsley.

----- Recipe via Meal-Master (tm) v7.07

Title: Country Style Dove
Categories: RaceNet, Dove, Birds, Wild
Servings: 6

30 Dove breasts	2 c Half and half
1 lb Bacon	1 ts Sweet Hungarian paprika

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1 tb Pimentos
3 tb Butter
1 cn Cream of mushroom soup
1 Carrot; diced
ds Garlic salt
ds Onion salt

Brown the dove breasts in a dry smoker, using apple or cherry chips for flavor, for about 2 hours. (You may also simmer the breasts in a skillet until browned.)

Mix all the ingredients together to form a gravy. Place the breasts in a large glass casserole dish and pour the gravy over them.

Bake at 350°F for 1 1/2 hours.

** Rifle & Shotgun -- Sept/Oct 95 **
** Posted by The WEE Scot -- Paul MacGregor **

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MMMMM----- Recipe via Meal-Master (tm) v8.02

Title: Dinner Table Doves - Charcoal Delight
Categories: Magazine, Poultry, Wildgame, Barbecue
Yield: 1 batch

Dove breasts
Bacon slices
Olive oil
Cavender's Greek seasoning

Wrap the dove breasts in the bacon slices (pin the bacon with

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toothpicks to hold it on the meat).

Coat each breast with olive oil.

Sprinkle with Cavender's Greek Seasoning.

Place the wrapped breasts in a casserole dish, cover and leave overnight in the refrigerator.

Cook over hot charcoal for about 20 minutes or until the bacon is done.

** Rifle & Shotgun -- Sept/Oct 95 **
** Posted by The WEE Scot -- Paul MacGregor **

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That's it on those. If I run across some more they too will be posted.

The WEE Scot
Paul

--- PPoint 1.92

* Origin: The Scottish Connection (1:352/111.300)