

BUCK'S WILD TURKEY (not the kind in a bottle!) KEBABS

Ingredients:

Breasts* from two (more or less) wild turkeys (adjust to what you were fortunate enough to harvest that day)

1 cup vegetable oil

½ cup white wine vinegar

Add the following seasonings to your liking:

Garlic powder

Lemon Pepper

Salt

Basil – fresh, chopped or dried (use about twice as much fresh as you would dried)

Onion Powder

Black Pepper

Splash of white wine – to taste (optional)

Fresh vegetables – whatever's in season or that you like. We used red, yellow and green bell peppers, purple onions and cherry tomatoes. You could also use mushrooms, zucchini, summer squash, eggplant, and Vidalia onions. Cut them into chunks about 1-1/2" to 2" wide.

You'll also need metal or bamboo skewers



Remove the silver skin, any fat and tendons from the breasts. Cut them into 1-1/2" chunks.

Mix the oil, vinegar, and seasonings in a large bowl. Add the turkey breast chunks and toss well to coat with the marinade. Cover and refrigerate for one or two days, mixing periodically.

If using metal skewers, coat them with cooking spray. If using bamboo, soak them in water for about 30 minutes before using them (stick them standing up in a tall tumbler, or lying down in a baking pan filled with water).

Remove the turkey from the marinade, saving the marinade. In a small sauce pan, boil the leftover marinade for 2-3 minutes (that's safety measure you must not skip). Set it aside.

Put the turkey and vegetables onto the prepared skewers, alternating the meat and different vegetables.

Place the loaded skewers on the grill and cook slowly, turning the skewers often so that they cook evenly. Brush the meat and veggies with the leftover marinade if they start looking too dry.

To see if the kebabs are done, poke a chunk of turkey with the pointed end of a skewer (or knife, fork, or toothpick). If the juices are still pink, cook for another 5 minutes. If the juices run clear, the meat is ready to serve.

An alternative to cooking on skewers you can make spiedie sandwiches. Put the veggies and marinated turkey in a grill basket that's been coated with cooking spray. Marinate the same as kebabs. Cook on grill in a grill basket and eat as the main course or with Italian bread as a sandwich.

The marinade is also delicious with venison.

*To breast fowl, see the instructions in our February Issue