

TERIYAKI MARINATED DOVE BREAST KEBABS



TROPHY
PROPERTIES AND AUCTION
LAND | RECREATIONAL | RESIDENTIAL

MEAT: DOVE BREAST

TOTAL PREP TIME: 35± MIN

DIFFICULTY: BEGINNER

CHEF: ANTHONY POZZI



INGREDIENTS

- 12 DOVE BREAST
- 1 TERIYAKI MARINADE
- 1 ONION
- 2 BELL PEPPERS
- 1 ZUCCHINI

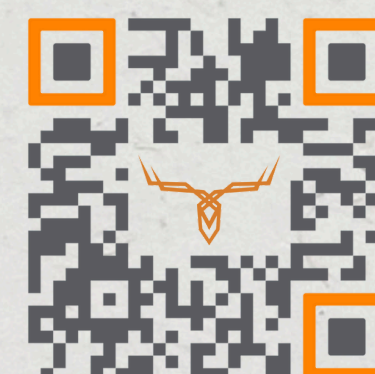
NOTE: YOU WILL NEED A GRILL AND WOODEN SKEWERS

PAIRS WELL WITH

ANYTHING REALLY! THIS IS A GREAT APPETIZER OR AN ENTREE FOR A BIG GROUP. WITH THE TERIYAKI FLAVOR IN THE MARINADE, WE RECOMMEND A PINEAPPLE FRIED RICE OR STEAMED BROCCOLI.

COOKING INSTRUCTIONS

- **DEBONE AND MARINATE THE DOVE BREAST. YOU CAN DEBONE THE BREAST WHILE CLEANING THE DOVES AFTER YOU HARVEST THEM, OR WHILE PREPPING TO COOK. LET THE BREAST MARINADE WHILE YOU ARE PREPPING THE REST OF THE INGREDIENTS.**
- **WE RECOMMEND STARTING BY SOAKING YOUR SKEWERS IN WATER WHILE PREPARING THE VEGGIES AND DOVE BREAST, THIS WILL KEEP THEM FROM BURNING UP AS QUICKLY WHILE ON THE GRILL.**
- **CUBE THE VEGETABLES. CUT THEM THICK ENOUGH FOR THEM TO HAVE A LITTLE RIGIDITY WHEN PUTTING THEM ON THE KEBAB. PUT THE CUBED VEGETABLES IN THEIR OWN BOWLS TO EASILY BE ABLE TO ASSEMBLE THE KEBABS.**
- **ASSEMBLE THE KEBABS - PUT THE INGREDIENTS ON THE SKEWERS, ALTERNATE THE VEGETABLES AND THE DOVE BREAST TO YOUR LIKING.**
- **GRILL THEM! GET THE GRILL TO A MEDIUM-HIGH HEAT. YOU ONLY NEED THEM ON THE GRILL FOR A COUPLE MINUTES EACH SIDE. WE DON'T WANT TO OVERCOOK THE DOVE BREAST (OR ANY WILD GAME FOR THAT MATTER).**
- **ADD A LITTLE SALT AND PEPPER AND YOU ARE READY TO ENJOY!**



SCAN THE QR CODE FOR A FULL COOKING VIDEO!