

MARINATED DOVE BREAST KABOBS WITH VEGETABLES AND PINEAPPLE

By Mark D. Jones

20 dove breasts filleted into 40 halves

1 large bottle of Italian dressing

2 large green peppers (sliced into 1 ½ inch squares)

1 large sweet red pepper (sliced into 1 ½ inch squares)

1 can of chunk pineapple

1 package of high quality bacon

10 metal or wooden skewers (wooden ones must be soaked in water before using)

(Some folks will enjoy onions chopped in large chunks on kabobs)

Marinate the filleted dove breasts overnight

Wrap one breast half with half a slice of bacon and place on skewer

Alternately place slices of green and red peppers and pineapple

Place about 4 breast halves per skewer

Grill turning frequently until the dove juices run clear

Can also be cooked in an oven on "high broil" for approximately 7 minutes then turned for 7 minutes final cooking

Serve with a green salad, bread, and enjoy!

CANNING WILD GAME MEAT

By Mark D. Jones

Wild game meat can be preserved just like vegetables in glass canning jars. Properly prepared meat will keep for years and not be subject to freezer burn or power failures that destroy frozen meats. It is fully cooked and has the consistency of pot roast and can be eaten straight from the jars on sandwiches or used in stews, with gravy and rice, etc.

Cut deer meat into thumb-sized chunks being sure to remove all fat, gristle, etc.

Fill pint-sized canning jars with meat to within 1 inch of the top

Add ½ of a beef bullion cube, ½ teaspoon of salt, and hot water to within one inch of the top of the jar

Place canning lids (hot lids from boiling water) and rings on jars (warm jars from a 150 degree oven)

Cook the meat in a pressure canner (add water to inside of canner until it comes up about ½ way up on jars)

Cook at 10 lbs. of pressure for 75 minutes after canner "jiggles"

Turn off stove and allow canner to cool for 75 minutes. Remove jars and place on cloth towel awaiting "sealing". You should hear jars develop pressure seals within a few hours. You will be able to see a dented lid on sealed jars.

The recipe works for deer, pronghorn, elk, and other red meats. Quail, pheasants, grouse, and white-meated game birds can be canned using chicken bullion.

Note: Be sure to follow safety procedures designed for whatever pressure canner you are using as canners can eject scalding hot water if used improperly. Also, follow directions for the type of pressure canner you are using for amount of water to add to canner and to determine amount and length of time to cook under pressure.

BAKED PHEASANT, GROUSE, OR QUAIL WITH SOUR CREAM AND MUSHROOMS

By Mark D. Jones

3 ring-necked pheasant breasts filleted into 6 large halves

1 can of cream of mushroom soup

16 ounces of sour cream

2.5 ounce can of dried beef

1 package of high quality bacon

Spray a large glass baking dish with non-stick spray

Place a layer of dried beef in bottom of dish

Place pheasant breasts wrapped in bacon over the layer of dried beef

Mix sour cream and mushroom soup and spoon over the pheasant breasts making sure to cover the pheasant

This can be cooked in a covered or uncovered dish in a 350 degree oven for approximately 50 minutes to 1 hour. It is done when the pheasant juices run clear.