

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!