

## [Dove Recipes from Family-Outdoors.com](http://Family-Outdoors.com)

### **Baked Dove with Bacon**

#### Ingredients:

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

#### Directions:

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.

### **Barbecued Dove**

#### Ingredients:

- 16 Dove breasts
- 1 md Yellow onion
- 1 1/2 c Catsup
- 2/3 c Brown sugar
- 2 Garlic cloves, crushed
- 1 tb Worcestershire sauce
- 1 tb Vinegar or lemon juice
- 8 dr Tabasco sauce, or more

#### Directions:

Combine in a mixing bowl and stir. Brush sauce on breasts repeatedly as they cook on the grill. Grill 3 to 5 minutes, then turn and grill another minute. Serve with wild rice.

### **Dove Breasts**

#### Ingredients:

- 2 Dove Breasts
- 4 sl Bacon

#### Directions:

Preheat oven to 375 degrees F. Fillet breasts; saving remainder parts for soup. Wrap each half breast in a bacon strip, and place in one layer roasting pan. Cook for 10 minutes. If bacon isn't crisp, broil for another minute or two. Put a toothpick in each and serve.

## **Doves in Wine Sauce**

### Ingredients:

- 1/2 c Chopped onion
- 2 sl Slices bacon; diced
- 1/2 c Mushrooms
- 2 Sticks butter
- Salt and pepper
- 24 Dove breasts
- 3 tb Flour
- 1 c White wine
- 2 c Chicken broth
- 1/4 ts Tarragon
- 1/4 ts Basil
- 1/4 ts Chervil

### Directions:

Saute onion, bacon and mushrooms in 2 tablespoons butter until slightly brown. Set aside. In skillet, brown doves in remaining butter. (Add more butter if necessary.) Remove doves. Add flour to butter and stir until smooth. Add wine, broth and seasonings; stir until thick. Combine with onion mixture. Place doves in large casserole; pour on sauce. Bake at 350 for 30 minutes or until done.

## **Doves Broiled in Bacon**

### Ingredients:

- 24 Dove breasts
- 1 c Dry white wine
- 1 Bottle (8-oz) Italian dressing
- 1/2 lb Bacon

### Directions:

Parboil doves about 20 minutes. Drain and debone. Marinate doves in wine and dressing for 4 hours. Wrap each breast in 1/2 strip bacon. Place on charcoal grill and brown (or broil in oven).

## **Dove Poppers**

### Ingredients:

- Dove Breasts
- Italian Dressing
- Several Large Jalapeños
- Swiss Cheese Slices
- Bacon Slices

### Directions:

Fillet the breast meat off the bone and set in a bowl. Cover w/ Italian dressing and chill overnight in the fridge. Slice LARGE jalapeños lengthwise. Remove the seeds and dry roast in a frying pan until soft (or softer). Place thin slice of swiss cheese on jalapeño slice; place breast fillet on top of cheese, and wrap the whole thing with 1/2 slice of bacon. Place on open fire grill w/ medium heat. Cook until bacon is done (turning frequently).