



OUTDOOR  ALABAMA  
**WILD EATS**

Go Hunt. Go Fish. *Go Eat!*

## Fried Dove Nuggets

Recipe submitted by Cody Eason, Outdoor Alabama Staff

### What You Need

- » 20 dove breasts (*Meal for 2*)
- » 1 egg
- » 1 cup of milk
- » 1 cup of flour
- » 2 tsp. salt
- » 1 tsp. pepper
- » 1 tsp. chili powder (*personal preference*)
- » 1 cup of canola oil, for frying

### How You Make It

Mix the egg and milk together in a bowl big enough to place your doves in. Put all dove breasts in milk mixture and leave in the refrigerator for 30 minutes to one hour. When ready, remove the dove from the refrigerator. Combine all dry ingredients listed above in a bowl. In a skillet or saucepan, heat up canola oil to almost 350 degrees - be sure there is enough oil for the doves to fry in, almost two inches deep. Dip each dove breast in the flour mixture and make sure it is evenly coated. Put coated dove into the hot oil and cook for about 3-5 minutes on each side. The outside will start to look golden brown. To be safe, you'll want to test one nugget to make sure the dove on the inside is cooked through before you take it out. Repeat until all dove breasts are done. Let cool and serve!



Serves: 2



Difficulty: Easy

**45**  
MIN

Prep Time

**25**  
MIN

Cook Time



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