Southern Fried Wild Turkey with Garlic Cream Cheese Grits

**INGREDIENTS**

- Wild turkey breast
- ½ cup of buttermilk
- ½ cup of Frank's Red Hot Sauce
- 2 cups of House of Autry Chicken Fry
- 1 tsp of salt
- 1 tsp of pepper
- 1 tsp of garlic powder
- 1 tsp of onion powder
- Instant grits
- 8 oz. of cream cheese
- 3 garlic cloves
- Half stick of butter
- Fresh parsley
- Canola oil
- 1 tbs of olive oil

**DIRECTIONS**

1. Cut wild turkey breast against the grain. Then cut across the grain into small cubes.
2. In a container, pour buttermilk and Frank’s Hot Sauce over turkey cubes. Let soak for 30 minutes.
3. Place House of Autry and dry ingredients in a lid container or bag.
6. Cook grits according to bag instructions.
7. Chop and mince garlic cloves in olive oil. Sweat until brown. Do not burn.
8. Add milk and half a block of cream cheese to grits. Stir until thick. Add garlic pieces. Cook on low for about 20 minutes.
9. Garnish grits with fresh parsley.
Cajun Fillet Turkey Sandwich

INGREDIENTS

- 2 turkey tenderloins
- 2 cups of flour
- ½ tbs garlic powder
- ½ tbs onion powder
- ½ tbs paprika
- 1 tbs black pepper
- ½ tsp white pepper
- 1 tsp salt
- ½ tsp chili powder
- 1 tsp cayenne pepper (use more for more heat)
- ½ tsp thyme
- 1 egg
- Hot sauce of choice
- ¼ cup mayo
- Pickles
- 2 brioche buns
- Peanut oil

DIRECTIONS (Serves 2)

1. Remove the tendon from the middle of the tenderloin using the dull edge of your knife and also tenderize them using a mallet. Completely dry meat.
2. Mix flour and seasonings in a bowl, and in a second bowl, crack egg and add desired amount of hot sauce. Whisk egg until smooth.
3. Coat tenderloin in flour first, then egg, then a final dredge in the flour mix.
4. In a medium pot, add enough peanut oil to keep turkey from sitting on the bottom of the pot and heat to 350-375 degrees.
5. Drop turkey in the fryer and cook until golden brown. Note: Keep oil from overheating to ensure meat isn’t overcooked. Once done, place on plate with paper towel to dry excess oil.
6. Mix mayo with desired amount of hot sauce in a small bowl; add paprika, cayenne and black pepper if desired.
7. In a separate pan, or under the broiler, lightly toast the brioche buns.
8. Assemble both sandwiches. Bottom bun, mayo mixture, 5-7 pickles, fried wild turkey cutlet, more mayo and then the top bun. Repeat for the second sandwich.
Buffalo Turkey Dip

INGREDIENTS
• Approximately 2 cups pulled wild turkey breast
• ½-¾ cup ranch (homemade or bottle)
• 1 package cream cheese
• ½ bottle franks wings sauce
• ½ cup cheddar jack cheese

DIRECTIONS
Mix all ingredients and pour into a 9x9 pan. Sprinkle additional cheese on top of the dip. Heat in oven 400 degrees until cheese on top is melted.
Marinate a wild turkey breast in your favorite brand of Italian dressing for 24 hours. Cut the turkey meat into pieces that will fit easily inside the pepper halves. Spread cream cheese inside the pepper halves and place the turkey strips on top of the cream cheese. Wrap a bacon strip around the outside and secure with a toothpick. Grill until the bacon is done. Cool before serving.

Use banana peppers as a less tongue-torching alternative.

Recipe submitted to “Cooking Across Turkey Country”
SMOKED TURKEY BREAST: Cover the turkey breast with a healthy coating of the Kickin’ BBQ Rub and smoke (can also be oven roasted if necessary) until the internal temperature reaches 165 degrees. Wrap in foil and let rest. Once cooled, slice into thin strips against the grain of the meat and set aside.

ONION RINGS: Peel and slice the onion, keeping rings intact. First, coat the onion rings in flour seasoned with Kickin’ BBQ Rub. Then, place the rings in an egg wash, and finally coat with panko bread crumbs. Once coated with panko, immediately place the onion rings into the fryer oil and cook until golden brown.

ASSEMBLING THE SANDWICH: Take four to five slices of the smoked turkey and cover with provolone cheese. Place it back on the smoker (or in oven) long enough to melt the cheese. Toast the inside of the deli roll and place turkey and cheese on the bottom section. Add 2-3 onion rings, depending on the size of the rings, and top with your favorite BBQ sauce. If you want to take it up a notch, add pickled jalapenos. One turkey breast provides enough meat for 6-8 sandwiches.

INGREDIENTS

- 1 wild turkey breast
- Sliced provolone
- 1 large yellow onion
- Flour
- Eggs
- Panko bread crumbs
- Peanut oil
- Deli rolls
- BBQ sauce
- Camp Chef Kickin’ BBQ Rub

SAVOR THE HUNT.