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Fried Turkey Nuggets

Ingredients:

2.5 lbs. wild turkey breast, cubed into nugget size pieces

Salt

Pepper

Powdered garlic

Basil

Dash of paprika

Dash of cayenne pepper

4 cups all-purpose flour

1 cup cornmeal

Oil, for frying

Directions:

Fill a fryer or deep pot halfway with oil. Heat to 350 degrees F. Sprinkle the turkey nuggets liberally with salt, pepper, powdered garlic, and basil. Sprinkle the turkey nuggets with a dash of paprika and cayenne pepper.

In a gallon size Ziploc® bag combine the flour and the cornmeal. Add the nuggets to the Ziploc® bag, close, then shake to cover the nuggets with the flour mixture. Remove the nuggets from the bag. Using a slotted spoon place the nuggets in the fryer. Deep fry for approximately 8 to 10 minutes until done. Drain on paper towels. Serve with baked potato or corn on the cob and a fresh green salad!

Variations:

1. Marinate the turkey nuggets in your favorite BBQ sauce for a minimum of 30 minutes before breading (Grant likes a mustard base!).
2. If you like a heavier breading, add 1 egg and ½ cup milk to the flour mixture (it should be roughly the consistency of pancake batter).
3. Use this same batter recipe to cook fish, onion rings, mushrooms, etc. (And since you've tagged your turkey, what better reason to enjoy this beautiful spring weather than adding some fish to the menu!)
4. If using it for cooking fish I recommend Old Bay or a Cajun seasoning to replace the garlic and basil.