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RECIPE & PHOTOS BY HEATHER PETEREK



Grilled Shrimp and Dove Bacon Bites



INGREDIENTS

BITES:

Dove breasts, raw, plucked and de-boned, cut into strips

Shrimp, raw, shelled, deveined, with tail on (buy enough so you'll have one shrimp per strip of dove meat)

Thin-cut bacon

Jalapeño peppers, de-seeded, cut into thin strips

Purple cabbage, outer layer cut into 1" wide strips

Monterey Jack cheese, cut into bite-sized cubes

All-purpose flour

Cajun seasoning or seasoned salt

GLAZE:

4 cloves garlic, minced

½ c green onion, chopped

1 c honey

2 tbsp Sriracha sauce

Extra virgin olive oil for cooking

Toothpicks

DIRECTIONS

PRE-COOK DOVE: Season dove meat strips with Cajun seasoning to taste and toss with flour to coat. Over medium heat, add enough extra virgin olive oil to coat the bottom of your pan and saute dove meat strips about 5 minutes. Remove from pan and set aside for assembly.

MAKE GLAZE: To same pan add 4 tablespoons extra virgin olive oil, garlic and green onion and saute about 5 minutes, taking care not to brown garlic. Remove from heat, add honey and Sriracha and stir to combine. Set aside.

ASSEMBLE BITES: Take one shrimp, one dove strip, one jalapeño strip, one piece of cheese and a piece of cabbage and wrap in one piece of bacon. Secure with a toothpick. Repeat until all remaining dove and shrimp are used.

GRILL: Preheat your grill, leaving one side with no or low heat coals - to have a place to set some of your bites that may be cooking faster than others. Grill over medium-high heat with the lid off, turning and rotating often until bacon is cooked through and crisp. You will need to man the grill the whole time these cook to avoid burning and ensure an even browning. Once all are cooked through and browned, pour glaze over bites, including pieces of garlic and onion.

Pair it with...
2016 Roth Merlot
Sonoma County



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