

TIM FARMER'S COUNTRY KITCHEN

WILD TURKEY NUGGETS (2 Ways)

Turkey (cut in bite-sized pieces)

1 1/2 cups self rising flour

4 tablespoons corn starch

1 1/2 tsp baking powder

1 1/4 tsp baking soda

1 tsp salt

1 1/2 tbsp dry rub

Garlic powder

Tellicherry pepper

1 1/12 bottles of beer



Mix together all ingredients, except turkey, until batter forms. Heat olive oil to 300-320 degrees. Dip pieces of turkey in batter, coating on all sides, and drop in hot oil. Fry until golden brown and drain on paper towel.

Turkey (cut in bite-sized pieces)

Self rising flour

Dry rub

Garlic powder

Pepper

Cajun

Thyme

Sage

Egg+buttermilk

In bowl, mix together all dry ingredients. Mix together egg and buttermilk in separate bowl. Dip turkey pieces in egg mixture, coating on all sides. Then dip in flour, turning to coat. Drop in hot oil and cook until golden brown. Drain on paper towel and serve.