

Wild Turkey Salad

Reminiscent of buffalo wings, pan-fried strips of wild turkey breast are coated with hot Sriracha-lime hot sauce and served atop a mixture of crisp, cool greens, blue cheese crumbles, thinly sliced red onion and julienned apples



PREP TIME: 15 minutes COOK TIME: 20 minutes SERVINGS: 4

Directions

1. Prepare Lemon-Basil Vinaigrette. In a medium bowl, whisk together lemon juice, basil leaves, garlic and sugar. While whisking, add olive oil in a thin stream. Season to taste with salt and pepper. If you would like a sweeter vinaigrette, add a little more sugar.

INGREDIENTS

Wild Turkey

- 2 cups wild turkey breast, sliced into thin strips
- salt and pepper
- 1/2 cup flour
- 1 1/2 cups buttermilk
- vegetable or peanut oil for frying
- 1/4 cup melted butter
- 1/4 cup Sriracha
- 2 teaspoons freshly

Salad Greens

- 2 heads Romaine lettuce, chopped
- 1/2 small red onion, sliced into thin rings
- 1 cup carrots, shredded
- 1 cup celery, diced
- 1 large Fuji apple
- 1 tablespoon lemon juice
- 1/3 cup blue cheese,

Lemon-Basil Vinaigrette Dressing

- 1/3 cup fresh lemon juice
- 1/4 cup fresh basil leaves, minced
- 2 garlic cloves, minced
- 1/4 teaspoon Dijon mustard
- 1/2 teaspoon sugar
- 1/3 cup extra virgin olive oil
- 1/4 teaspoon fresh ground pepper
- 1/8 teaspoon salt

2. Use three separate bowls for flour, buttermilk and breadcrumbs. Season wild turkey strips with salt and pepper. Heat 1/2-inch of oil in a large skillet over medium-high heat. First dredge wild turkey in flour, then buttermilk, then breadcrumbs. Shake off excess. Place breaded wild turkey strips, a few at a time, into the hot oil. Pan-fry until golden brown. Drain on paper towels.

3. Slice apple into 1/4-inch slices, then julienne into matchsticks. Toss julienned apple with lemon juice. In a large bowl, combine apples with remaining salad ingredients and toss well with a light coating of dressing. In a medium bowl, combine melted butter, Sriracha and lime juice. Add wild turkey strips and toss to coat evenly. Arrange wild turkey strips on salad and drizzle additional dressing over.