

Honey Doves

Ingredients:

8 doves
6 tbsp balsamic vinegar
2 tbsp honey
2 tsp parsley
2 tsp thyme
salt to taste

Instructions:

1. Cut off skin and separate doves in pieces.
2. Rinse doves and pat dry.
3. Mix remaining ingredients and place doves to marinate.
4. Cook on grill basting with mixture.

Port Wine Doves

Ingredients:

8 doves
½ cup canned black cherries, drained
½ cup almonds
¼ cup port wine

Instructions:

1. Mix cherries and wine together and refrigerate.
2. Cook quails in a deep fryer until crispy.
3. Add almonds to cherry wine mixture and serve over doves.

