

TIM FARMER'S COUNTRY KITCHEN

WILD TURKEY STIR FRY

Wild turkey, bite-sized pieces
2 tablespoons corn starch
Salt
Pepper
Olive oil

Sprinkle wild turkey with corn starch, salt and pepper. Heat oil in wok and sear turkey on all sides until brown. Remove and set aside.



Olive oil
2/3-1 medium onion, chopped
1/2 green pepper, chopped
3/4-1 cup carrots, sliced thin
2 heads of broccoli
1 Bok Choy
Morel Mushrooms, chopped
Butter
1-2 garlic cloves

In separate pan, cook onion and green pepper in oil until soft. Set aside. In same pan, add carrots, broccoli, and bok choy. Cook for 2-3 minutes. Set aside. In same pan, add butter and garlic and morel mushrooms. Cook until soft. Add all ingredients back to wok with turkey.

Cashews
2 tablespoons soy sauce
1 tablespoon peanut sauce
Red pepper flakes
1 1/2 tablespoons honey

Add in rest of ingredients and stir well to combine and coat with sauce. Serve.