

Tim Farmer's Country Kitchen

WILD TURKEY FRIED WILD TURKEY

Brine

- 1/4 cup honey*
- 1/2 cup Wild Turkey*
- American Honey Bourbon*
- 2 tablespoons deli mustard*
- 1 tablespoon*
- Worcestershire sauce*
- 1 cup flour*
- 1 teaspoon paprika*
- 1/2 teaspoon cayenne pepper*
- 1 turkey breast, sliced into thin slices*



Flour Coating

- 1/2 teaspoon kosher salt*
- 1/4 teaspoon dried thyme*
- 1/4 teaspoon dried basil*
- 1/4 teaspoon onion powder*
- 1/4 teaspoon garlic powder*

Mix together brine ingredients and pour in plastic bag with turkey slices. Marinate in fridge for 4 hours. Dip turkey in flour coating and fry in oil until cooked through and golden brown. Drain on paper towel. Serve as-is or in taco shells with favorite toppings.

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