



Pretzel Breaded Wild Turkey

Marinade:

1 cup canola oil

½ cup white wine

Juice of one lemon

1 tsp salt

1 tsp pepper

1lb wild turkey breasts sliced ¼" to ½" thick

Breading:

1 cup flour

4 eggs beaten

1 cup chopped pretzels

Combine marinade ingredients in a bowl and whisk together. Place sliced turkey in marinade and refrigerate for 3 to 4 hours. In separate bowls, place the flour, egg & pretzels. Take turkey out of marinade and coat pieces completely in flour then dip into the egg and then the pretzels making sure to cover both sides. Heat a 12" skillet with oil and carefully place the breaded turkey in the pan. Cook on medium low heat until golden brown on both sides and no longer pink inside, about 2 to 3 minutes depending on thickness.

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