



Wild Turkey Hawaiian Kebabs

INGREDIENTS

- 2 wild turkey breasts
- 1 green bell pepper or red bell pepper
- 1 sweet onion
- 1 fresh pineapple or can chunk pineapples will work
- 2 cups of sesame teriyaki marinade
- ½ cup of pineapple juice
- 1 tsp of minced garlic
- Salt and pepper
- Bamboo or metal skewers

DIRECTIONS

1. Cut wild turkey breast length wise against the grain. Then cut into small cubes by cutting across the grain. This will allow breast not to be chewy.
2. Place cubes into a container with lid. Pour sesame teriyaki marinade over cubes.
3. Add pineapple juice. Add minced garlic. Mix. Marinade in refrigerator for 1 hour. If using bamboo skewers, soak them in water for at least 2 hours or more before cooking.
4. Cut bell pepper and onion into small square pieces. Cut to fit skewers.
5. *Using fresh pineapple:* Cut into cubes to fit skewers. *Using can pineapple:* Drain juice. Juice can be used in the marinade. Set cubes in small bowl.
6. Assemble skewers by alternating each. Turkey, onion, pepper pineapple.
7. Place on grill. Cook on indirect heat for about 20 minutes, then over low direct heat for about 5 minutes.

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