**Doves in Bacon Cream Sauce**

- 8 dove breasts, bone out
- 1 lb. bacon, sliced
- 1 1/2 cups heavy cream
- 3 egg yolks
- 1 teaspoon paprika
- Salt and pepper to taste

Cook bacon in a large skillet until crisp. Drain on paper towels. Reserve 3 tablespoons bacon drippings to the side. Sauté dove breasts in bacon drippings left in the skillet until browned. Set aside and drain remaining drippings. Beat egg yolks with cream and 3 tablespoons reserved drippings. Pour mixture back in cooled skillet and cook over low heat to thicken, stirring constantly and making sure mixture does not boil. Place dove breasts over bacon, cover with egg mixture and sprinkle paprika, salt and pepper over top before serving.

**Dove Marsala**

- 1 cup rice (uncooked)
- 3 tablespoons butter
- 6 dove breasts
- Lemon juice
- 1/2 teaspoon rosemary, crumbled
- 8 small white onions, sliced
- 1/2 lb. mushrooms, sliced
- 1 cup chicken broth
- 1 cup Madeira wine

Sauté rice in butter until it browns. Set in the bottom of a casserole dish. Rub dove breasts with lemon juice, salt and pepper, then rosemary. Place dove on the rice and surround with onions and mushrooms. Pour broth and Madeira over the doves, cover and simmer in an oven at 350 degrees for 40 minutes.

These recipes were featured in the cooking column of *Arkansas Wildlife*, the Arkansas Game and Fish Commission’s award-winning bimonthly magazine. Call 1-800-283-2664 or visit agfc.com to subscribe.
**24 doves**
1 pint oysters
1½ cups vegetable oil
1½ cups flour
2 cups onion, diced
1 cup bell pepper, diced
4 quarts chicken stock
1 pound smoked pork sausage, sliced
1 pound smoked turkey necks
1 bunch green onions, sliced
Salt and pepper to taste
Red pepper flakes to taste
Granulated garlic to taste
Onion powder to taste

Heat vegetable oil in a large pot. Add flour, whisking constantly until dark brown roux is achieved. Add onions and bell peppers; cook 2-3 minutes until vegetables are wilted. Add stock, a few ladles at a time, until all is incorporated. Add oysters, sausage, turkey necks and half the green onions. Bring to a boil and cook for 30 minutes. Season with salt, peppers, granulated garlic and onion powder. Add doves and reduce to a simmer. Cook 2 hours (When meat pulls away from the breastbone easily, gumbo is done). Add remaining green onions; simmer 5 minutes. Serve