



Fredericksburg Farms

Country Goodness, Gourmet Taste

www.fredericksburgfarms.com 830-997-0960

Tex-Mex Dove Carne Guisada

Texas hunters love to load up the bird dogs and head to South Texas to bag a good supply of doves for the freezer. It's exhilarating outdoor fun and the dove make for really fine eating.

To serve 4.

½ tablespoon vegetable shortening
1-1/2 pounds dove breasts (about 30 doves)
1 pkg. **Fredericksburg Farms Longhorn Dip mix**
1 onion, chopped
3 large garlic cloves, minced
1 (15-ounce) can diced tomatoes
1 jar **Fredericksburg Farms Salsa a la Charra**
1 tablespoon ground ancho chile powder
1 tablespoon ground cumin
2 teaspoons toasted and ground coriander
Salt and freshly ground black pepper to taste
1 tablespoon minced cilantro
Cooked white rice
Flour tortillas, warmed

Melt the vegetable shortening in a heavy-bottomed 5-quart Dutch oven over medium-high heat. Place the dove breasts in a medium-sized bowl and add the package of **Fredericksburg Farms Longhorn Dip mix**. Toss to coat the breasts with the mix. Add breasts to the hot shortening and cook, stirring often, until browned. Add the onion and sauté until wilted and transparent, about 5 minutes. Stir in the garlic and cook for 1 minute. Add the diced tomatoes and their juice, **Fredericksburg Farms Salsa a la Charra**, chili powder, cumin, coriander, and salt and pepper to taste. Stir to blend well, cover pan and reduce heat to low-medium. Cook for about an hour, or until the dove is very tender and a nice, thick gravy has formed. If the stew becomes too dry, add a little chicken stock. Serve over white rice with flour tortillas.