

New Orleans Dove

- 14-16 dove breasts filets, boned
- 4 cups of fresh tomatoes (chopped)
- 2 celery stalks (chopped)
- Chicken broth
- 2 cups shrimp (peeled/deveined)
- 1.5 cups spicy Italian sausage
- 1 cup okra (optional)
- 1 onion (chopped)
- ½ cup green bell pepper (chopped)
- 2 cups raw rice
- 2 cloves garlic (finely minced)
- Salt, pepper, cajun/creole seasoning

In a heavy skillet, sprinkle sausage with creole seasoning and fry until completely cooked. Remove sausage, drain well and place in a Dutch oven (Stock/Soup pot is best substitute but Crock pot on high can substitute).

Season dove breasts with creole seasoning and brown all sides in grease; remove and place in Dutch oven.

Now add onion and garlic into sausage grease, fry until garlic becomes fragrant (~45 seconds), add celery and bell pepper and continue frying until all becomes tender. Drain and add to Dutch oven.

Add tomatoes and chicken broth to cover all in Dutch oven. Bring to a boil and simmer for 1 hour; or until dove is cooked through. Season again if needed.

Add the raw rice and shrimp. Simmer until rice is cooked and serve.

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