



BUTCHERS HELPER

Recipe Card



The Perfect BBQ Game Bird
“the butchers touch in every tin”

Cooking BBQ Game Bird

Quail • Spatchcock • Pheasant
Squab • Rabbit

Split the game bird lengthwise with a sharp, pointed knife. Flatten with the heel of the hand and fasten with thin skewers to keep the legs close to the body. Sprinkle Turkey Tyme Game Bird Seasoning on moistened surface of the bird. For best results mix seasoning with garlic, oil, lemon juice and (extra rosemary to taste) in a bowl and brush over the bird. Place the bird skin side up on a greased barbecue rack and grill for 5 minutes before turning and brushing with the marinade. Cook for another 5 minutes, brushing frequently. When cooked remove the skewers and serve with lemon wedges, vegetables or salad.

