

**Fried Soft Shelled Turtle (Cooter)**

2 pounds turtle meat, cut into 4-inch pieces  
1/2 cup white vinegar  
1 teaspoon kosher salt  
1 1/2 cups Tennessee Gourmet™ Sneaky Hot Apple & Spice Sauce  
1/2 cup flour  
1/4 cup plus 1 tablespoon milk  
2 eggs, separated  
2 teaspoon olive oil  
1/4 teaspoon kosher salt

Soak turtle meat in salted water at least 1 hour or overnight, refrigerated. In a medium stockpot, add turtle meat and cover with water. Add vinegar and 1 teaspoon salt. Bring to boil, reduce heat and simmer until turtle is tender, about 1 1/2 hours. Remove turtle from stockpot and drain well.

In a medium saucepan over medium heat, reduce Tennessee Gourmet™ sauce to 1 cup. Keep warm.

Combine flour, milk, egg yolks, olive oil, and 1/4-teaspoon salt. Beat egg whites until stiff, fold into batter. Dip turtle pieces into batter and fry in 375° F. deep fryer until golden. Drain on wire rack over paper towels.

Serve with warmed Tennessee Gourmet™ sauce.