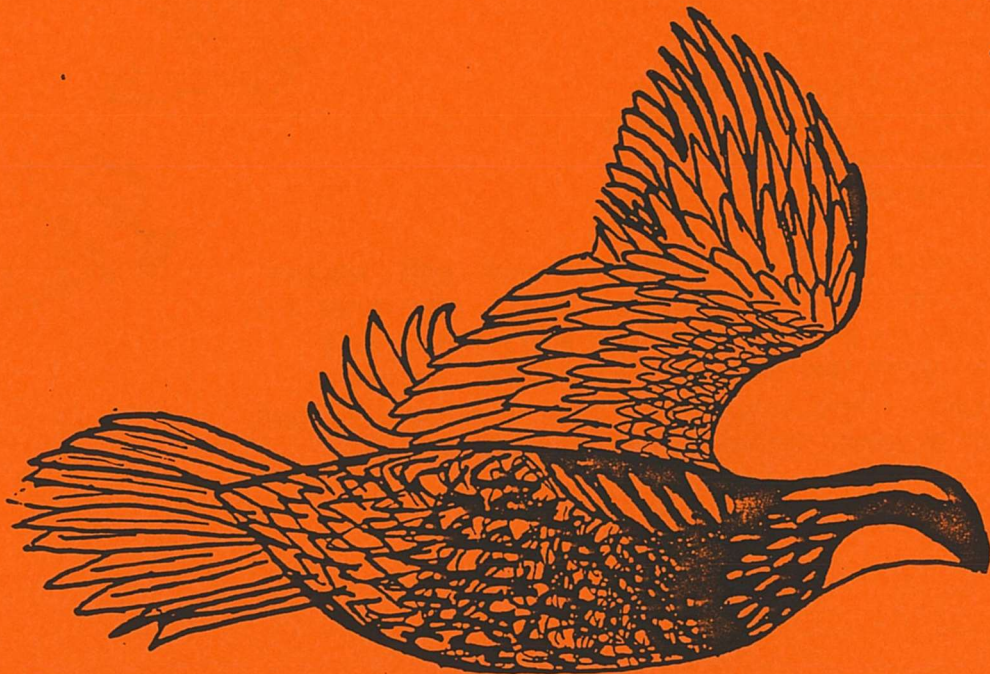


Quail



QUAIL AND MUSHROOMS IN CLARET

2 quail
brandy
4 tbsp. butter
1 cup sliced fresh mushrooms
1/2 cup consommé
1/2 cup claret
celery salt
fresh ground pepper
juice of 1 orange



Split quail lengthwise, rub with a cloth soaked in brandy and dust with flour. Melt 2 tbsp. butter in a sauce pan and let it begin to brown. Put in quail, cover and allow to cook for 5 minutes. Turn and cook 5 minutes longer. In another saucepan, melt 2 to 5 pieces of butter, and when hot, add sliced mushrooms. Saute gently for 7 - 8 minutes. Add sauteed mushrooms to the quail, along with consommé, claret, celery salt and pepper. Simmer gently until quail is tender, about 10 minutes. A minute before serving add juice of 1 orange. Serves 2.

SKILLET QUAIL

4 quail
salt, pepper, flour
1/4 cup butter
1/2 cup water
6 mushrooms, sliced
2 tbsp. chopped parsley
4 buttered toast slices

Sprinkle quail inside and out with salt, pepper and flour. Melt butter in a skillet; add quail and brown on all sides. Add water and mushrooms. Cover and cook over low heat for 10 minutes. Add parsley, cover and cook 10 minutes longer, or until tender. Serve on toast with mushroom sauce in pan. Serves 4.

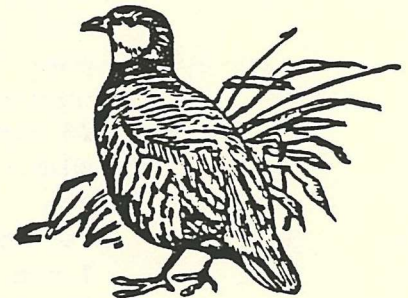
QUAIL CASSEROLE

4 quail
salt
1/3 cup salad oil
1 carrot, finely chopped
1 small onion minced
1 tbsp. minced green pepper
3/4 cup mushrooms (canned or fresh)
2 tbsp. flour
2 cups stock or 4 bouillon cubes
dissolved in 2 cups boiling water
1/3 cup white wine

Rub the whole birds lightly with salt, then brown in oil (or part oil and part butter). Remove to heated casserole. In the same oil, saute carrot, onion, green pepper and mushrooms slowly for about 5 minutes. Blend in flour, then gradually stir in heated stock. Season to taste with salt; pour this sauce and wine over quail. Cover and bake in 350 degree oven about 1 hour, or until birds are tender. Serves 4.

BAKED QUAIL WITH WINE

6 quail
1/2 cup fat
2 small onions, minced
2 whole cloves
1 tsp. peppercorns
2 cloves garlic minced
1/2 bay leaf
2 cups white wine
1/2 tsp. salt
1/4 tsp. pepper
few grains cayenne pepper
1 tsp. minced chives
2 cups cream or evaporated milk



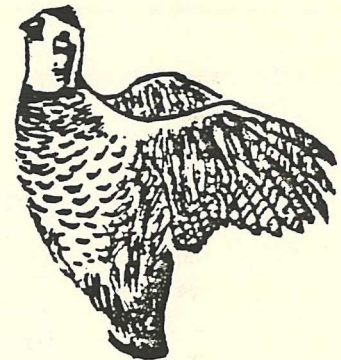
Melt fat, add onions, cloves, peppercorns, garlic and bay leaf, cook several minutes. Add quail and brown on all sides. Add wine, salt, pepper, cayenne and chives and simmer until tender, about 30 minutes. Remove quail to hot serving dish. Strain sauce, add cream and heat to boiling point. Pour over quail. Serves 6.

QUAIL WITH MUSHROOMS

Bind each bird with a slice of bacon. Put birds into a buttered pan and baste occasionally while they are roasting. Cook for about 1/2 hour. When done, put them into warmer for 2 minutes, while you add 1 tablespoon butter, a little hot water, and the juice of half a lemon to fat in the pan, stirring meanwhile to make gravy. Serve birds on toast with gravy poured over them. Garnish with wedge of lemon, currant or grape jelly.

QUAIL BREAST

12 to 18 quail breasts
1 medium onion
1 can cream of celery soup
1 can mushrooms
1/2 cup sauterne
oregano
rosemary
salt, pepper
Kitchen Bouquet (for color)
1 cup sour cream



Place breasts in a large baking dish; do not crowd. Dice and saute onion; mix with remaining ingredients except sour cream. Pour over breasts. Cover lightly with foil. Bake in 325 degree oven for 1 hour, turning occasionally. Add sour cream, stir. Bake uncovered 20 minutes. Serve over combined white and wild rice. Serves 6 to 8.

OYSTER-STUFFED QUAIL

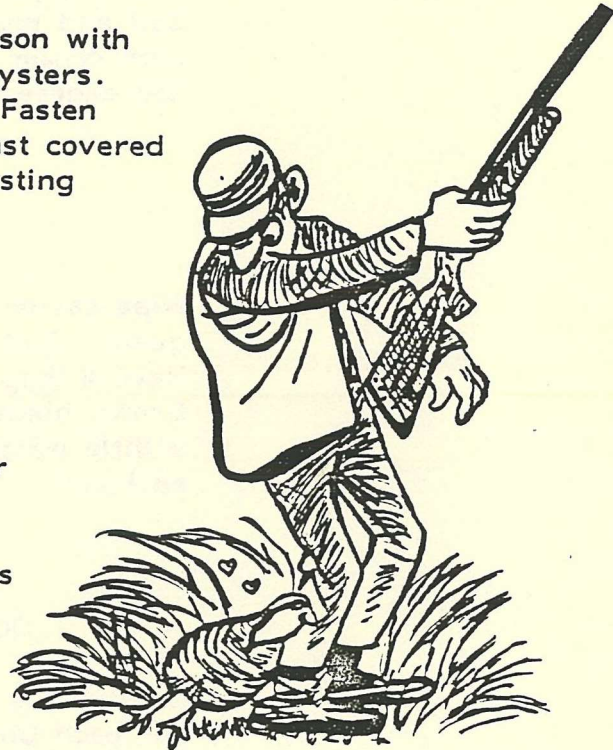
2 cleaned quail
1 cup breadcrumbs
salt, pepper
1/4 cup chopped celery
1/2 pint raw oysters
4 strips bacon

Brown breadcrumbs in butter, season with salt and pepper; add celery and oysters. Stuff the bird with this mixture. Fasten bacon strips across breast and roast covered in 425 degree oven 45 minutes, basting occasionally. Serves 2.

STUFFED ROAST QUAIL

6 quail
4 tsp. salt
1 tsp. freshly ground black pepper
6 chicken livers
1/4 lb. butter
1/2 cup chopped chives or scallions
12 hard cooked eggs
1 cup bread crumbs
1 pint sour cream
1 tsp. oregano

Clean the quail and season with 3 tsp. salt and 1/2 tsp. pepper. Saute the livers in 3 tbsp. butter for 5 minutes. Add the chives and saute 5 minutes more. Cool, then chop fine with the eggs. Add the bread crumbs, sour cream, oregano and remaining salt and pepper. Taste for seasoning. Stuff the birds and close the openings with skewers or thread and truss. Arrange the birds in a buttered baking pan and cover with aluminum foil. Bake in 400 degree oven for 1 hour. Melt remaining butter. Remove foil and brush quail with the butter. Bake 30 minutes longer, basting frequently. Serve on a bed of wild rice. Serves 6.



QUAIL IN WINE

3 quail
1 cup water
3 cups dry red wine
1 tsp. salt
2 medium onions
4 whole black peppers
3 whole allspice
1 bay leaf
1 carrot
1 small bunch parsley
1 celery stalk
1 slice lemon rind
2 or 3 slices bacon
lemon juice
2 tbsp. butter
1 cup sour cream



Clean birds well and put in deep bowl. Bring to a boil the water, wine, salt, onions, spices, carrot, parsley, celery and lemon rind. Pour hot mixture over birds. Cover well. Cool, then place in refrigerator for 5 days. Turn the birds every day. When ready to cook, remove birds from brine. With a sharp knife, make 2 or 3 slits in skin over breasts and insert bacon strips into slits. Brush with lemon juice. Fasten skin back in place with skewers. Heat butter in deep pan and add birds. Add all of the pickling mixture, and simmer until birds are almost tender. Remove the birds and force the vegetables through a coarse strainer. Mix vegetables with 1 cup sour cream and add to birds. Roast in 325 degree oven until tender, basting often. Serve with dumplings. Serves 3.