



Mesquite-Grilled Quail with Pancetta and Sage

Enjoy with Schramsberg J. Schram

Serves 6

12	Quail, dressed
6 cloves	Garlic
24	Fresh sage leaves
24	2" squares of Pancetta, about ¼" thick
1 cup	Squares of French bread cut 2" x 2"
½ cup	Fresh lemon juice
2 T	Brut sparkling wine
½ cup	Olive oil
1 T	Rosemary
	Salt and pepper to taste

Rinse and dry the quail; rub with olive oil and garlic. Squeeze lemon juice inside each Bird and stuff lightly with sage.

Arrange the food on skewers as follows:

Square of French bread

Square of pancetta

2 to 3 fresh sage leaves

A quail

Sage leaves

Pancetta

Bread

Arrange two quail on skewer. Roast over mesquite coals for approximately 30 minutes; baste with prepared mixture.

Quail should be turned so that each side is golden brown. When skin is pierced juices should run clear.

An original recipe by Jamie Davies as featured in Bon Appetit October 1986