

SCHRAMSBERG

# RECIPE

## MESQUITE-GRILLED QUAIL WITH PANCETTA & SAGE

*Recipe by Jamie Davies*

PAIR WITH:

J. SCHRAM BLANCS

### INGREDIENTS

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



### PREPERATION

- 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.