

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.