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Roasted Quail with Figs and Garlic Sauce

Chef John Folse

Restaurant R'evolution

8 whole dressed quail
8 oz dried figs, stems removed and quartered
8 cloves garlic, unpeeled
½ cup softened butter
Salt and black pepper to taste
Granulated garlic to taste
1 cup dry red wine
¼ cup minced onion
1 Tbsp honey
1 cup chicken broth
¼ cup bourbon
½ cup heavy whipping cream

Preheat oven to 350 degrees.

Rub quail with softened butter then season evenly with salt, pepper and granulated garlic. Place birds in a 10-inch ovenproof skillet, add garlic cloves and bake 40-50 minutes or until meat is tender and juices run clear.

While birds are cooking, in a 2-quart saucepan, combine figs, red wine, onion and honey and cook over medium-low heat for 25-30 minutes or until figs are tender and liquid is almost absorbed, stirring occasionally.

When quail are done, remove quail and garlic from skillet, set aside and keep warm. Add pan drippings to sauce in saucepan then squeeze roasted garlic from peelings and into sauce, add broth, bourbon and cream.



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Bring to boil then reduce to simmer and cook 2-4 minutes or until sauce is slightly thickened, stirring constantly.

Season to taste with salt and pepper. Arrange quail on plate with figs and spoon garlic sauce over birds.