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We deliver the freshest and finest "Pharaoh
Quail", known for its great flavor, moisture
and tenderness.



Stuffed Quail

For 2-4 persons
Preparation time: 15 min
Cooking time: 25 min.

4 Quail

½ cup chopped onions
1 large carrot (chopped)
4 stalks celery (chopped)
1 cup red wine (or substitute)
½ lb. ground meat (poultry or veal)
½ tsp garlic powder
1 tsp nutmeg
1 cup chopped parsley
Salt & pepper to taste

Combine ingredients, except ground meat; steam for 10
min; cool.

Mix vegetables with ground meat and stuff quail.

Baste with oil; roast 15 min. in preheated 300° oven; baste
again; add red wine, bake additional 10 min. at 400°F.

Serve with wild rice and baked fruit, etc.