

Cavendish Game Birds Recipes for Quail and Pheasant

CAVENDISH GAME BIRDS QUAIL SALAD WITH SAUTÉED PEARS, BACON, GREEN ONION, AND SHERRY-CIDER VINAIGRETTE

Courtesy of Chef Jason Tostrup of the Inn at Weathersfield

4 servings

4 Vermont farm-raised jumbo quail, semi-boneless

2-3 pears, cored and sliced

6 bacon strips, chopped

1 bunch green onions, chopped

3 Tbsp Wood's Cider Jelly *

¼ cup sherry vinegar

¼ cup olive oil

4 oz mixed greens or arugula

Salt and fresh ground pepper

Season both sides of the quail with salt and pepper. Using a large sauté pan over medium-high heat, add 2-3 tablespoons of olive oil to pan. Place quail, breast side down, and cook for 4-5 minutes on each side. Once browned on both sides remove from the pan and place on a plate to rest. Using the same pan, add bacon and cook until lightly browned, add pears and green onions and cook for 2-3 minutes.

Next add cider jelly and sherry vinegar to the pear/bacon mix, cook until pears are just soft and there is still liquid in the pan. Turn off heat.

Place salad green in bowl toss with olive oil and place on serving platter.

Next spoon pear mixture over greens and rest quail on top and serve.

Wine Suggestion and Chef's Tips

- I would serve a nice Oregon Pinot Noir or French Cote de Rhone
- The combined prep and cooking time is under 25 minutes, even for the novice cook.
- This may be served family-style or individually depending on the occasion.
- Buying large fresh quail from a small farm makes a notable difference versus a frozen product
- * You can find woods cider Jelly on the web at www.woodscidermill.com
- Quail is as easy to cook as a chicken breast, but faster and less messy
- No matter when you try this recipe, the quail from Cavendish Game Birds makes the dish superb!