

Victorian Roast Quail with Grapes

Ingredients	Cooking Utensils	Serving Utensils
1 quail per person	knife and cutting board	serving plate
1 large grape leaf per quail	measuring cup	serving fork
several strips of bacon per quail	measuring spoons	serving spoon
salt	string	
fresh ground black pepper	scissors	
1/4 cup water	cookpot or microwave-safe bowl	
butter	meat fork	
4 Tbs. dry sherry	wooden spoon	
1/2 cup green seedless grapes	frying pan	
1/4 cup chopped filberts	shallow roasting pan	

Chop the filberts. Heat a frying pan on the stove over medium heat. Place the chopped nuts in the dry, hot frying pan and toast them until they are lightly browned. Melt the butter in a cookpot on the stove over medium high heat, or in a microwave-safe bowl in a microwave oven. Wash the grapes. Season the quail with salt and black pepper. Wrap each quail in a grape leaf, making sure the breast is well covered. Next, wrap slices of bacon around each quail. Use several slices of bacon to make sure the entire quail is wrapped. Tie the bacon and grape leaves in place with string. The dish can be prepared up to this point in advance.

Preheat the oven to 450°F. Place the quail in the roasting pan and place the pan in the oven. Roast the quail 15 to 20 minutes. Baste frequently with the melted butter. Warm the serving plate. When the quail are done use the meat fork to remove them from the roasting pan. Place the quail on the warm plate and keep warm. Place the roasting pan on the stove and add the water. Bring to a boil over medium heat, stirring constantly, and scrap the pan. Reduce the heat to low and add the sherry and green grapes. Simmer a few minutes to warm the grapes and thicken the sauce. Just before serving stir in the filberts. Remove the string from the quail and pour the sauce over them. Serve hot.