

Quail Baked in Mushroom Sauce Recipe

Ingredients

- 4 Quail [split]
- 1/4 c Flour
- 3 tb Oil
- 1 cn (3 or 4 oz) mushrooms [drained]
- 1 cn Cream of mushroom soup
- 1/2 cn (soup can) white wine
- 1 c Sour cream

Instructions

1. Rinse the birds and pat dry inside and out. Season salt and pepper to taste, then coat with flour. Brown on both sides in a skillet in oil.
2. Arrange in a shallow baking dish. Combine the remaining ingredients, mixing well and pour over the birds.
3. Bake in a 350ø oven for 1 hour, and serve.

*Source: "Bill Saiff's Rod & Reel Recipes for Hookin' & Cookin'"
cookbook re-typed with permission for you by Fred Goslin in Watertown
NY on Cyberealms Bbs. home of KookNet at (315) 786-1120*

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