

## Quail with White Grapes Recipe

### Ingredients

- 4 Quail
- 1 tb Lemon juice
- 1/2 ts Seasoned salt
- White pepper to taste
- 1/2 c Flour
- 1/3 c Butter
- 1/3 c White wine
- 1/3 c Chicken broth
- 1 tb Lemon juice
- 1/4 c White grapes [seedless]
- 2 tb Toasted almonds [sliced]

### Instructions

1. Rinse the birds and pat dry inside and out, then drizzle with 1 tb lemon juice and sprinkle with seasonings Let stand for 1 hour then coat with flour.
2. Saute, in butter in a saucepan `til golden. Add wine and broth and remaining lemon juice, cover and simmer for 20 min. add the grapes and almonds and cook for 5 more min. or `til birds are tender.

*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*

*Courtesy of Meal-Master (tm) v8.05*

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