



WILD. NATURAL. SUSTAINABLE.

Crispy Fried Quail with Black Eyed Peas & Red Eye Gravy

• Prep Time: 1 hour • Yields: 4 servings

Ingredients:

1 pkg. Fossil Farms' Semi-Boneless Quails 4 ea. average 5 oz.

1 pkg. Fossil Farms' Berkshire Pork Bacon average 1 lbs.

- ½ cup all-purpose flour
- 2 cups peanut or vegetable oil
- ½ tsp. salt
- ½ tsp. black pepper
- 1 cup buttermilk
- 1 tsp. baking powder
- 2 sprigs each fresh thyme, parsley & oregano
- 1 tsp. ground cumin
- ⅓ tsp. ground cloves
- 1 tsp. kosher salt
- 1 jalapeño, stemmed, seeded, and minced
- 1 cup black eyed peas
- ½ cup celery, chopped
- 4 cups water
- 2 bay leaves
- 2 ea. garlic, crushed
- ½ cup onion, chopped
- 4 cups chicken stock
- 1 small onion, diced
- 2 tsp. fresh sage, finely chopped
- 1 cup milk
- ¾ cup brewed coffee
- 2 tbs. cracked pepper
- 2 ea. garlic, minced
- 2 tbs. all-purpose flour
- 1 cup beef broth
- 1 tsp. chives, chopped

Method (Quails):

1. Heat oil in pan to 375°F.
2. Make a batter with flour, baking powder & buttermilk.
3. Season Quail with salt and pepper.
4. Dust Quail with flour, dredge in batter and fry until crispy (about 3 minutes per side).
5. Remove and drain on paper towel.

Method (Black Eye Peas & Red Eye Gravy):

1. Soak peas in water and let sit overnight; then drain.
2. In a large pot, render out pancetta on low-medium heat. Remove and reserve fat.
3. Saute celery, onions, and garlic until translucent. Add bay leaves, peas, water and chicken stock.
4. Bring to a boil; cover and simmer until cooked (about 2.5 hours).
5. In a saucepan, add the rendered fat from the pancetta, onion, garlic and sage and cook until onions are translucent.
6. Reduce heat to medium-low. Add flour. Cook, stirring constantly for 2-5 minutes, or until golden brown.
7. Slowly whisk in milk, beef broth, and coffee; bring to a boil over high heat, stirring occasionally.
8. Reduce heat to low. Simmer, stirring often, 14-18 minutes or until thickened.
9. Remove from heat. Stir in chives and pepper.
10. Serve and enjoy!

Equipment:

- Large pan
- Large pot
- Bowls
- Medium saucepan

