



Fredericksburg Farms

Country Goodness, Gourmet Taste

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Honey Red Grilled Quail on Chili-Cheese Polenta

Calling all quail hunters! You're gonna' love this fine little dish. Even if you aren't a quail hunter, you can order some mighty good quail from Texas Gourmet Quail in Bandera to fix this dish. Our **Honey Red Grilling Glaze** has just the right amount of sweet and heat to bring out the best in quail. We love to pair game birds with polenta, an often-overlooked, but very tasty side dish.

To Serve 4.

Quail:

8 partially de-boned quail (backbone and ribs removed)

Fredericksburg Farms East Texas rib Rub

Olive oil

Fredericksburg Farms Honey Red Grilling Glaze

Chili-Cheese Polenta:

2 tablespoons unsalted butter

1/2 cup **Fredericksburg Farms Old San Antonio Tomatillo Salsa**

2 cups chicken stock

2-1/2 cups whipping cream

1/2 teaspoon sea salt or kosher salt

1-1/4 cups polenta

1/2 cup (2 ounces) shredded Monterey Jack cheese

Make a paste of the **Fredericksburg Farms East Texas Rib Rub** and olive oil, adding just enough oil to make it spreadable. Using your hands, spread both sides of the quail with the paste. Grill on char grill, or over hardwood coals for about 30 minutes, or until quail are cooked through. Turn often, basting with some of the **Fredericksburg Farms Honey Red Grilling Sauce** with each turn to make a sticky glaze.

While quail are grilling make the polenta. Melt the butter in a heavy, medium-sized saucepan over medium heat. Add **Fredericksburg Farms Old San Antonio Tomatillo Salsa**, chicken stock, whipping cream, and salt. Bring to a full boil and add the polenta. Whisk vigorously to avoid lumps. Just when the polenta begins to thicken, whisk in the cheese. Continue to whisk just until polenta is fully blended. Do not allow it to get too stiff. Remove from heat and serve.

To serve, place a mound of the soft polenta at the top of each plate. Nest two quail at the bottom edge of the polenta and serve hot, passing additional **Honey Red Grilling Glaze**, if desired.