

Quail with Raisins

MountRoyal.com - 1-800-730-3337

4 Quail

8 Strips of Bacon

1 C Chicken Broth

1 C White Wine

2 C Raisins

Salt & Pepper to taste

Wrap quail in bacon and secure with toothpicks. Bake 10 minutes in pre-heated oven at 350 degrees. Add raisins, broth, and wine. Bake uncovered an additional 10 minutes at 350 degrees. An easy tip to check for doneness is to prick the breast meat with a toothpick. If the juice runs clear, the quail is done. If the juice is pink, cook a few more minutes.