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We deliver the freshest and finest "Pharaoh Quail", known for its great flavor, moisture and tenderness.



## Quail Au Vin

For 4 persons

Preparation time: 45 min.

Cooking time: 45 min.

- 8 Quail
- 4 tbs. oil
- 4 tsp. Allspice
- 1 cup celery
- 2 carrots (med.)
- ½ lb. fresh mushrooms
- 1 bouillon cube
- 1 cup dry red wine (or substitute)

Make Marinade: Add ½ cup water to chopped carrots, celery, onions and whole bay leaf; salt and pepper; add quail and marinate 30 or more minutes. Cook marinade (covered) for 30 minutes; add mushrooms; cook additional 10 min.

In skillet, brown quail (both sides). Mix flour into remaining ½ cup of wine; add to skillet (with quail); cook (all combined) for 5 min. and serve.