



Shrimp and Andouille Stuffed Quail

Serves 4

2 tablespoons butter, plus more for coating quail
1/2 cup chopped celery
1 cup chopped onion
2 teaspoons chopped thyme
1 teaspoon minced garlic
1/2-pound shrimp, peeled and deveined
1/4-pound andouille sausage, quartered and sliced
2 cups chicken or shrimp stock or broth
2 cups bread crumbs
1/2 cup chopped green onion
3 tablespoons chopped parsley leaves
Salt and pepper
8 semi-boneless quail (about 4 ounces each), split down the back
Spicy White Wine Sauce, recipe follows
Preheat oven to 425 degrees F.

Melt butter in a saute pan over medium heat and cook celery, onion, thyme and garlic until wilted. Toss in shrimp and cook for 3 minutes. Add sausage to the pan, then stock. Place breadcrumbs in a bowl and pour the shrimp mixture over. Stir to completely moisten, then add the green onions, parsley, and season with salt, pepper to taste. Let stuffing cool and then divide into 8 portions. Wrap 1 quail around each portion, using toothpicks to secure the back. Rub each quail with a little butter and season with salt and pepper. Place quail on baking sheet and roast for 12 to 15 minutes until golden brown and firm, but not dry. To serve, place 2 quails on each of 4 dinner plates.