

Quail and Mushrooms

Yield 4 servings

6 ounces chopped bacon

¼ cup flour

1 ½ cup chopped onions

3 cups assorted exotic mushrooms, such as shiitakes, oysters or hedgehogs

1 tablespoon chopped garlic

½ cup dry sherry

1 cup peeled, seeded and chopped tomatoes

2 cups chicken stock

8 quail, breastbone removed and split down the back (4 ounces each)

salt

cayenne pepper

black pepper

1 tablespoon fresh lemon juice

1 tablespoon chopped parsley

In a large skillet, over medium heat, fry the bacon until crispy, about 3 to 4 minutes. Using a slotted spoon, remove the bacon and drain on a paper-lined plate. Set the bacon aside. Stir the fat into the flour and make a medium brown roux, the color of peanut butter, by stirring constantly for 8 to 10 minutes. Stir in the onions and sauté for 3 minutes, or until the vegetables start to wilt. Add the mushrooms and continue to cook for 2 minutes. Season with salt, pepper, and cayenne. Add the garlic and sherry and cook for 2 minutes. Stir in the tomatoes and chicken stock and bring the liquid to a boil. Season the quail with salt, pepper and cayenne. Add the quail to the mixture and simmer for 30 minutes, basting the quail every 10 minutes. Stir in the lemon juice and parsley. Garnish with the crispy bacon.