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SPICE-RUBBED QUAIL

Active time: 20 min Start to finish: 1 1/2 hr

8 (4- to 5-oz) semiboneless quail
1 teaspoon salt
3/4 teaspoon black pepper
Scant 1/2 teaspoon cayenne
Scant 1/2 teaspoon ground allspice
1/2 cup chicken broth
1/4 cup fresh lime juice
3 tablespoons mild molasses
2 tablespoons finely chopped scallion
1 tablespoon unsalted butter
3 tablespoons olive oil

Marinate quail:

Wash quail and pat dry. Stir together salt, black pepper, cayenne, and allspice and rub all over quail. Arrange quail in 1 layer in a baking pan and marinate, covered and chilled, at least 1 hour.

Make sauce:

Simmer broth, lime juice, molasses, and scallion in a small heavy saucepan, uncovered, stirring occasionally, until slightly thickened, 8 to 10 minutes. Remove from heat and whisk in butter until incorporated. Season sauce with salt and pepper and keep warm.

Broil quail:

Arrange oven rack so that top of quail (on top of broiler pan) will be 2 inches from heat, then preheat broiler.

Lightly oil broiler pan and heat under broiler until hot. Brush quail (on both sides) with olive oil and broil 2 inches from heat, turning once, until just cooked through, 6 to 10 minutes total.

Serve quail drizzled with sauce.

Cooks' note:

- Quail can marinate up to 1 day.

Makes 4 servings.

Gourmet
September 2002
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