

Tim Farmer's Country Kitchen

QUAIL W/ LEEKS & DATES

*4 quail
Salt and pepper
Oil
Onion, quartered
Cooking twine
5-6 dates, pitted
2 leeks, chopped
1 cup chicken broth
1/3 cup apple cider
Bouquet garni (fresh herbs tied together)*



Season quail with salt and pepper. Add oil to skillet and brown quail over medium/high heat on all side. Removed from skillet. Take onions and fill quail body cavity. Using cooking twine, tie legs together. Chop up remaining onion and place in hot skillet with leeks. Cook until soft. In separate Dutch oven, add chicken broth and apple cider. Add in leeks and onions. Cook 5 minutes. Add in dates, bouquet garni and quail, cover and cook for 20 minutes at 350 degrees.

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