

Grilled Quail with Pickled Figs



Ingredients

- 8 semiboned quail
- 2 tablespoons olive oil
- Kosher or sea salt and freshly ground black pepper
- 1 recipe [Pickled Figs](#)

Info

- **Prep:** 15
- **Cook:** 8
- **Serves:** 4
- [Source](#)

- 12 thin slices of prosciutto

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Directions

1. Prepare a charcoal grill or preheat a gas grill for high indirect heat, or preheat the broiler.
2. Brush the quail with the oil and season with salt and pepper. Grill the quail, breast-side down, 3 to 4 minutes. Turn and continue cooking until nicely browned, about 4 minutes. Alternatively, place the quail breast-side up on a baking sheet and under a hot broiler, and broil until crisp on the outside, about 4 minutes. Turn and continue broiling for another 3 minutes or until done. The quail should be slightly pink and juicy inside. Be careful not to overcook.
3. Meanwhile, wrap each pickled fig with a slice of the prosciutto. Grill or broil until the prosciutto is lightly browned, about 3 minutes. Serve alongside the quail with a little drizzle of strained fig cooking liquid.

quail, hunting, bacon, prosciutto, grilling

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