

POT ROASTED QUAIL

INGREDIENTS

- ◆ 10 quail
- ◆ 1 stick of butter
- ◆ 2 large onions
- ◆ 2 bell peppers
- ◆ 4 celery stalks
- ◆ Fresh garlic cloves (the more the better)
- ◆ 1 bunch green onions
- ◆ 1 bottle Kitchen Bouquet
- ◆ Tony Chachere's Creole Seasoning
- ◆ 1 can cream of mushroom soup
- ◆ 1 can cream of celery soup
- ◆ 1 can chicken stock

PREPARATION

- ◆ Rub Kitchen Bouquet on quail
 - ◆ Sprinkle quail with Tony Chachere's Creole Seasoning
 - ◆ Preheat oven to 350°F
 - ◆ Melt butter in large roasting pot then add quail to brown
 - ◆ After quail are brown, remove them from roasting pot
 - ◆ Add chopped onion, bell pepper, celery and garlic to roasting pot and sauté until limp
 - ◆ Add cream of mushroom soup, cream of celery soup and chicken broth and stir constantly until well mixed
 - ◆ Add browned quail back to roasting pot
 - ◆ Place roasting pot in oven and allow quail to cook for one hour.
 - ◆ Serve over rice.
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