



## GRILLED HIGHLAND FARM QUAIL

*Makes 8 quail*

### **Ingredients**

- 8 **Highland Farm** Quail
- 3 tablespoons olive oil
- 2 tablespoons peanut oil (omit if necessary and increase olive oil)
- 2 tablespoons Dijon mustard
- 1 teaspoon dried tarragon
- ½ teaspoon salt and pepper
- juice of ½ a lemon
- 1 tablespoon white wine vinegar

### **Preparation**

Mix together all marinade ingredients in a small bowl. Place quails in a shallow baking dish. Coat with the mixture, cover and marinate in the refrigerator for 3-5 hours. Let quails stand for at least a half an hour to reach room temperature before grilling. Preheat grill for high heat. Place quails onto grill skin side down. Cook for 6-7 minutes, turn and cook for an additional 7-9 minutes, or until internal temperature reaches 165 degrees F. Remove and serve.