



Cuisine of Jean-Charles Berruet

Cailles Grillées à la Confiture d'Airelles Grilled Quail with a Cranberry and Red Wine Preserve

Serves 4

8 quails
2 cloves garlic, crushed
½ teaspoon herbes de Provence (available at gourmet shops)
½ cup olive oil
1 ounce unsalted butter
4 shallots, chopped
½ cup chicken stock
1 teaspoon Dijon mustard
1 teaspoon lemon juice
dash Worcestershire sauce

Compote d'airelles et d'oignons

8 ounces red onions, chopped
1 ounce sugar
4 tablespoons red wine
1 tablespoon red wine vinegar
4 ounces cranberries

1. Split the quails down the back and gently flatten each with the side of the cleaver.
2. In a bowl, mix the garlic, herbes de Provence, pinch of salt and pepper, and olive oil. Rub quails with marinade. Let them stand in the marinade for 2 hours, turning from time to time.
3. Put the quails breast side down, on a hot grill for 3 minutes and keep basting them with the oil marinade. Turn over every two minutes basting with oil until they are cooked (about 10 minutes altogether).
4. While the quails are cooking, prepare the following sauce. Put a little butter in a small sauce pan. Sauté the shallots for a minute or two, then add the chicken stock and the mustard. Reduce the sauce by one third. Add the lemon juice and a few drops of Worcestershire sauce.
5. Serve the quails on a hot platter with the sauce on the side. Garnish with compote Compote d'airelles et d'oignons (see below).

Compote d'airelles et d'oignons

1. Melt a little butter in a pan with a very heavy bottom. Add the onions, sugar, and salt and pepper to taste. Cover and cook slowly for half an hour.
2. Add the red wine, the vinegar, and the cranberries. Cook for another 15 minutes. Serve warm.

An enormous dish by its flavor. Use bobwhite quails if you can get them; they are so tasty and so plump.

Wine notes

This is the perfect dish for Zinfandel, or any young Cabernet Sauvignon.