

## Quail and Cumberland sauce

Recipe by: Tasmanian Gourmet Sauce Company | [gourmetsauce.com.au](http://gourmetsauce.com.au)

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### INGREDIENTS

- 4 Boned quail
- 100ml Tasmanian Gourmet Sauce's Company Cumberland Sauce
- 2-3 Tablespoons sweet soy sauce

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### INSTRUCTIONS

1. Mix Cumberland Sauce and soy and pour over quail
2. Marinate for a minimum of 2-3 hours
3. BBQ or pan fry until golden brown and serve with a green salad

