

Grilled Butterflied Quail

Recipe by; Inglis River Meats | inglisrivermeats.com

- 4 Butterflied Quail
- 1 Lemon for juicing
- Fresh Rosemary
- Salt
- Pepper
- Olive Oil



If not already done so, cut the backbone of the quail in half so you can spread the birds flat for grilling.

Rub the quail with olive oil and lemon juice.

Season generously with salt, pepper and rosemary.

If time permits leave to marinate for 1 hour in the fridge.

Prepare your grill at 175° for direct heat cooking.

Very important - oil the grates so your quail will not stick.

Bar-B-Q until golden brown, turn over and cook for another 4 or 5 minutes.

Ready to enjoy.