

BARBECUED QUAILS
(Quaglie allo Spiedo)

INGREDIENTS:

Servings: 2 people

Dry white wine	175 ml
Fresh sage leaves	2
Fresh rosemary sprig	1
Quails	4
Lemon	1
Streaky bacon strips	8
Olive oil	for basting
Salt and freshly ground pepper	to taste

Servings: 4 people

Dry white wine	350 ml
Fresh sage leaves	5
Fresh rosemary sprigs	2
Quails	8
Lemons	2
Streaky bacon strips	16
Olive oil	for basting
Salt and freshly ground pepper	to taste

Servings: 6 people

Dry white wine	525 ml
Fresh sage leaves	7
Fresh rosemary sprigs	3
Quails	12
Lemons	3
Streaky bacon strips	24
Olive oil	for basting
Salt and freshly ground pepper	to taste

Servings: 8 people

Dry white wine	700 ml
Fresh sage leaves	9
Fresh rosemary sprigs	4
Quails	16
Lemons	4
Streaky bacon strips	32
Olive oil	for basting
Salt and freshly ground pepper	to taste

Servings: 10 people

Dry white wine	875 ml
Fresh sage leaves	11
Fresh rosemary sprigs	5
Quails	20
Lemons	5
Streaky bacon strips	40
Olive oil	for basting
Salt and freshly ground pepper	to taste

Servings: 12 people

Dry white wine	2 liter
Fresh sage leaves	13
Fresh rosemary sprigs	6
Quails	24
Lemons	6
Streaky bacon strips	48
Olive oil	for basting
Salt and freshly ground pepper	to taste

TOOLS:

Large baking dish
Lemon juicer
Barbecue grill
Skewers
Basting brush

PREPARATION:

Put the wine, sage, and rosemary in a large baking dish. Place the quails in the marinade, cover, and refrigerate overnight. Turn the birds once.

Prepare the barbecue grill. Juice the lemons. Remove the birds from the marinade. Rub the inside and outside of the birds with lemon juice. *Tie two strips of bacon together and around each bird.*

Place two birds on each skewer. Grill the birds, turning frequently, until tender and browned. Baste with olive oil. Season, to taste, with salt and pepper. Serve hot.