

## Quail in Merlot Sauce

Quail is one of those things that I generally think of having only during hunting season, but they are available year round in most grocery stores. I love quail just about any way you can cook it, but this is an easy way to do quail for a romantic appetizer or main course for Valentine's Day. Quail goes great with a light bodied red wine like our Martin Ulisse Merlot. Here we will not only marinate the quail in the red wine, but we will also make a sauce with it. So open up a bottle of Martin Ulisse Merlot this Valentine's Day and enjoy.

### Ingredients:

4 quail

1 cup merlot

1 bay leaf

$\frac{1}{2}$  teaspoon black peppercorns

1 tablespoon salt

$\frac{1}{2}$  cup merlot

3 tablespoons butter

Salt and Pepper to taste

Combine all ingredients and marinate quail for at least 4 hours and up to 12.

Remove quail from marinade and bake at 350\* for about 15 minutes.

While the quail is baking, reduce  $\frac{1}{2}$  cup merlot over medium heat until almost dry.

Remove from heat and add butter, salt and pepper.

Serve sauce over quail and mangia, mangia!