

Recipes from the Meat Department



Baked Quail with Rice

- 10 quail, split
- 1 ½ cups long grain rice (uncooked)
- 1 clove garlic, minced
- 1 can cream of mushroom soup
- 4 cups water
- 1 pkg dried onion soup mix

Place rice in bottom of a greased baking pan and place quail on top. Mix the garlic, soup and water together. Pour over the quail. Sprinkle the onion soup mix over the top of the soup. Cover pan with aluminum foil and bake 2 hours at 350 degrees. Uncover last 10 minutes to brown.