

QUAILS SAUCE PIQUANTE

1 doz. quails (season with salt and red pepper)	2 c. cooking oil
1 c. chopped onions	½ can tomato sauce
1 c. chopped green bell pepper	1 Tbsp. Worcestershire sauce
½ c. chopped celery	3 Tbsp. flour

Cook quails in oil until brown, remove birds and one cup of oil from pot. In same pot, add giblets of quails, flour, Worcestershire sauce, celery, pepper, onions and cook until tender. To this add birds and cook for one hour on simmer. Season to taste. Garlic may be added.

Mrs. Chester L. Broussard

QUAIL IN WINE SAUCE

6 quail (chicken breasts may be substituted)	¾ c. chopped celery
1 stick butter	½ c. boiling water
½ small onion, chopped	salt
1 clove garlic	1 c. sauterne or dry white wine
	1 c. heavy cream

Melt butter in heavy pot with well-fitting lid. Saute birds and onion, garlic and celery until birds are brown. Add ½ cup boiling water. Cover, and cook on top of stove over low heat for ½ hour, then add 1 teaspoon salt and 1 cup sauterne. Simmer, uncovered, until birds are tender. Add sauterne to taste. Remove birds to heated platter. Strain sauce and return strained liquid to pot. Add 1 cup heavy cream and heat through but do not boil. Serve sauce separately with wild rice.

Deborah Crawford

MOTHER'S DUCK

1 duck	1 stalk celery
salt, pepper, vinegar paste	1 button garlic
½ onion	bacon drippings
¼ stick butter (optional)	½ c. water
1 carrot	

Clean and wash duck inside and out. Dry. Rub inside and out with salt, pepper, vinegar paste. Stuff each duck with onion, butter, carrot, celery and garlic. Place breast down in roaster and brush back with bacon drippings. Add ½ cup water per duck. Set in hot oven for 20 minutes. Turn oven to 350 degrees and bake 1½-2 hours, covered. Remove cover to brown.

Our South Louisiana ducks are often so fat they do not need the butter.

Mrs. Al Beacham