

Casserole of Quail dressed with Onions, Mushrooms, and Ham

20 quail, back boned out and flattened
½ pound butter
6 leeks, chopped
1½ pounds mushrooms chopped
1 pound ham, chopped
1½ tsp dried oregano leaves
1½ cup dry white wine
3 Tbsp lemon juice
6 tsp corn flour
1½ cup water

Heat butter in frying pan, add onions, cook, stirring 1 minute. Add mushrooms, ham and oregano, cook, stirring 2 minutes. Transfer mixture to ovenproof baking dish- spreading evenly.

Place flattened quail in a single layer over leek bed, pour combined wine and lemon juice over quail. Bake uncovered in moderate oven for 45 minutes or until quail are tender- turning once. Carefully pour liquid from dish into small saucepan, add blended corn flour and water; cook stirring constantly, over medium heat until mixture boils and thickens. Add salt and pepper to taste.

Pour mix over quail Continue heating in oven until contents are a golden brown and thoroughly heated and ready to serve.

Make certain that the baked eggplant in the following recipe is also ready to be served.

Makes up to 10 servings of 2 quail each on bed of 2 eggplant rounds each covered with gravy.