

Roasted Missouri Quail | Inauguration of the President

Served at the Inaugural Luncheon, 2005

Ingredients

- 16 each Quail breasts, de-boned, save bones for stock
- 2 ounces roasted garlic
- 2 bunches Swiss chard, red
- 1 ounce olive oil
- 1 quart pearl onions, fresh or frozen
- 2 cups Huckleberries, fresh or frozen
- ¼ cup shallots
- 1 quart pickled apple cider, strained
- 1 quart demi glace
- 1 quart onion, celery, carrot and leek, diced
- rosemary
- thyme
- rutabaga
- roasted baby beet
- turnip
- asparagus tips
- salsify
- baby Brussel sprouts
- 16 each chestnuts

Preparation

1. De-bone 16 quail, keep breast together. Cut up bones & legs and make a brown stock with mirepoix, little garlic and thyme. Simmer for 2 hour and strain. Add 1 qt demi glace and little juice from huckleberries. Reduce to 1 qt and strain through cheesecloth. Taste for seasoning.
2. Marinate quails breast in strained apple cider and juice from huckleberries (keep 1 cup of apple cider/berry juice aside), roasted garlic & chopped thyme. Marinate for minimum of 4 hours.
3. Clean Swiss chard; dice stems and julienne leaves. Heat olive oil in skillet until smoking hot. Add pearl onion and caramelized until lightly golden. Add Swiss chard stems and sautéed for 1 minutes before adding leaves. Cook for 2 minutes more and keep warm.
4. Sauté ¼ cup shallots in butter until golden brown. Add 2 cups huckleberries and cook for 2 minutes. Add brown sauce and cook for 5 minutes. Add little fresh ground pepper. Strain. Top with a pat of fresh butter. Keep hot.
5. Take quail breast out of marinade and pat dry. Melt butter in sauté pan. Preheat oven to 450°. Dust quail breast

with little seasoned flour and place skin side down in sauté pan. Fry until golden then turn over. Place in oven for 2 minutes. Quail should be med rare, Keep warm.

6. Clean and turn vegetables: carrots, navet, rutabaga, asparagus tips, salsify and baby Brussels sprouts. Roast and peel chestnuts. Cook separately and sauté in fresh butter. Sprinkle with chopped parsley.

Notes

- Combined, the rutabaga, roasted baby beet, turnips, navet, asparagus tips, salsify and baby Brussel sprouts should be about 2 quarts.

Additional Information

- **Course:**
- **Servings:** 8 servings

Since 1901, the Joint Congressional Committee on Inaugural Ceremonies has been responsible for the planning and execution of the swearing-in ceremonies and the luncheon for the Inauguration of the President of the United States at the U.S. Capitol.