

Chef Gerards Grilled Texas Quail & Local Cheddar Cheese Grits updated 10-2020

Serves 8

For the Marinade-

8	ea	Diamond H Texas Quail
1	ea	Lemon - zested
1	ea.	Shallot – finely chopped
2	ea.	Garlic clove finely chopped
1	t.	Chopped fresh thyme
½	cup	Grapeseed oil
		Rough Creek Chili Seasoning (or other chili seasoning)

Add quail and Marinate for up to 4 hours. Remove from Marinade, season Rough Creek Chili Seasoning. Grill over hot fire until cooked through 10-12 Minutes

For the Glaze-

½	cup	100% Pure Maple Syrup
½	cup	Sherry vinegar

Reduce until syrup consistency

Poblano Pepper Cheddar Cheese Grits

1	Quart	Water or Lite Chicken Broth
1	cup	Homestead Grits Mills Stone Ground Grits
		Salt and Pepper to taste
2	Tablespoons	Unsalted Butter
2	Fresh	Grilled Poblano Peppers (Diced & Seeded)
½	cup	Grated Veldhuizen cheddar cheese

- 1) Heat Water or Chicken Broth. Season with salt, pepper and butter.
- 2) Wisk in grits.
- 3) Cook for 20-30 minutes stirring constantly.
- 4) Add Poblano peppers and cheddar cheese.
- 5) Continue cooking for 5 more minutes.
- 6) Adjust with salt & pepper as needed.

Place a tablespoon or 2 of grits on Plate. Top with now grilled Quail & drizzle with a little of the glaze.

Sources

Quail= <https://www.DiamondHQuail.com>

Cheddar Cheese = <https://www.veldhuizencheese.com>

Grits= <https://www.homesteadgristmill.com>



CHEF GERARD THOMPSON
EXECUTIVE CHEF, ROUGH CREEK LODGE
ENJOYS BLENDING TEXAS & SOTHER IDEAS
INTO REFINED DISHES.