

Muscadine Glazed Quail Quesadilla



INGREDIENTS:

1 cup muscadine juice
6 Plantation Quail* boneless quail breasts
1 clove garlic, minced
2 Tbsps. olive oil

Salt & pepper
8 oz. cream cheese, softened
¼ cup chopped scallions
¼ cup muscadine reduction
6 tortillas
2 Tbsps. sunflower oil

DIRECTIONS:

In a small sauce pan, heat muscadine juice to a boil. Continue boiling until the liquid has reduced in half. Set aside.

Combine quail, garlic, oil, salt and pepper in a zip top bag. Refrigerate 30 minutes or overnight. Heat a grill pan to medium high. Grill quail 2-3 minutes on each side, brushing several times with muscadine reduction to glaze. Set aside to cool. When cool enough to touch, cut in thin slices.

Combine softened cream cheese in a small bowl with ¼ cup muscadine reduction and scallions, mixing well to combine.

To assemble: Lay tortillas out on a flat surface. Divide cream cheese mixture evenly among tortillas. Spread cream cheese to cover entire surface. Take quail and mix with a small amount of remaining reduction, then divide evenly among tortillas, placing on lower half only. Fold top half over bottom half.

Heat 1 tablespoon oil in a nonstick pan over medium heat. Cook tortillas two at a time on both sides until golden, 2-3 minutes. Cut in wedges and serve.

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