

## Roasted Quail Stuffed with Creole Oyster Dressing

4 quail

½ cup unsalted butter, melted

### For the Dressing:

3 cups dense day-old white bread, (cut in 1 inch cubes)

2 tbsp. extra-virgin olive oil

½ onion, chopped

2 tsp. shallots, minced

½ celery rib, chopped

1 tsp. thyme

1 tbsp. minced garlic

2 cups raw oysters, chopped, reserve liquid

Salt and pepper

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Preheat oven to moderate heat.

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Heat olive oil in a large saut<sup>u</sup> pan.

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Add shallots, onion and celery.

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Cook for 2 to 3 minutes.

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Add garlic and continue sauting for more minute.

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Add the 1 cup of reserved oyster liquid and bring to a simmer

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Add the chopped oysters and cook another 2 to 3 minutes.

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Place into a large bowl with bread cubes and season with thyme, salt and pepper.

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To prepare the quail, season the quail very well, including the inside of the meat, with salt and pepper.

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Stuff each quail with 2 ounce of the stuffing and brush with butter.

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Roast quail about 20 minutes.

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Because quail are so small, serve 2 quails per person.