



## Roasted Quail with Fig and Date Sauce Over Pearl Couscous

*Serves 8*

2 limes  
Eight 6-8 ounce quail  
Black pepper  
1 tablespoon olive oil  
4 ounces shallots, minced  
1 cup dry red wine  
8 fresh figs, chopped  
8 dates, chopped  
Salt and pepper  
½ cup olive oil  
2 tablespoons fresh rosemary, minced  
2 tablespoons fresh thyme, minced  
2 teaspoons kosher salt  
1 ½ - 2 cups couscous  
1 ½ - 2 cups water or vegetable, chicken or beef stock  
3 tablespoons butter  
Salt and white pepper

In a non-reactive bowl or plastic bag, squeeze limes over quail and season with salt and pepper. Let sit 3 – 4 hours. In a skillet, heat olive oil over medium high heat and sauté the shallots until translucent. Deglaze the pan with the red wine. Stir in the figs, dates, salt and pepper. Reduce by half.

Combine olive oil with rosemary, thyme and salt. Rub over the quail. Roast at 375-400° until tender but still juicy, about 20 minutes. Remove and let rest.

Bring the water or stock to a boil. Pour over the couscous. Let stand for 5-10 minutes covered. Stir in butter, salt and pepper.

To serve, place couscous on plates and lean quail against the couscous.