

# Bacon Wrapped Grilled Quail

Our thanks to Jayson Royal for sharing this recipe.

- ~ 3 quail per person
- ~ 1 can sliced jalapeno peppers
- ~ 1 lb bacon, peppered or non-peppered
- ~ 1 block your favorite flavor cheese, cut into small slices
- ~ Italian dressing
- ~ mesquite flavored marinate

Cut slices into each side of the breasts. Stuff with pepper slices and cheese slices. Secure with toothpicks if necessary.

Place the quail in a large bowl or ziplock bag. Pour on the dressing. Refrigerate overnight.

Remove quail from the marinate and wrap with bacon. Secure with toothpicks.

Place on a hot grill and baste with the mesquite marinate.

Cook over medium heat until golden brown and the birds are cooked through