

# *Rum Glazed Quail Breasts Nueske's Applewood Smoked Bacon Grilled Pineapple & Jalapeno Cream Cheese*

*4 Appetizer Portions*

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## **INGREDIENTS**

12 Each Quail breasts, skin removed, discard  
Dale's Marinade, enough to cover breasts  
1 Tablespoon Vegetable oil  
1 Tablespoon Garlic, minced  
1 Tablespoon Shallot or green onion, minced  
1 Cup Rum  
½ Cup Soy sauce

½ Cup Worcestershire sauce  
½ Cup Brown sugar  
1 Tablespoon Molasses  
12 Each Nueske's bacon slices cut in ½  
6 Each Fresh jalapenos, deseeded, diced small  
12 oz. Grilled pineapple, diced small  
12 oz. Cream cheese  
½" long chives for garnish

(OVER) ►

*Marinate breasts in Dale's for 2 hours at room temperature.*

## **GLAZE**

- Heat oil in small saucepan. Sweat garlic and shallots about 5 minutes over medium heat. Remove pan from heat, add rum, put pan back on heat and flame off.
- Reduce the rum by half. Add soy and Worcestershire. Bring to a boil, reduce heat and simmer until reduced by half. Add brown sugar and molasses. Stir until sugar is dissolved. Reserve in a warm place
- Combine grilled pineapple and jalapenos with cream cheese. Stir well to incorporate.
- Place bacon strip on work surface so it resembles a "1". Place quail breast at the bottom of the bacon. Spread 1/12 of the cream cheese mixture onto the breast. Roll the bacon up so breast is enclosed. Fasten with 2 toothpicks.
- Heat grill to medium. Cook skewered Quail about 4-6 minutes on each side so the bacon cooks.

- Brush the quail with the glaze. Continue to cook 1-2 minutes more.
- Remove the quail from the grill. In a large bowl toss the dove with the remaining glaze until well coated.
- Remove the toothpicks.

## **PLATING**

- Place 3 quail breasts on a plate. Drizzle with some of the glaze.
- Sprinkle with chives.
- Enjoy!