

# Dinner suggestions include sauteed quail

AP — The following are a collection of recipes from the merchants of Faneuil Hall Marketplace in Boston. Faneuil Hall Marketplace combines hearty foods from New England with the latest cuisine from around the nation.

## Everything goes into cheese ball

This cheese ball is full of everything a cheese ball should be — cheese, bacon, nuts, herbs and more. It's a terrific party appetizer or a great gift.

**CHEESE BALL**  
WITH EVERYTHING  
2 cups shredded Swiss cheese (8 ounces)  
2 cups shredded Cheddar cheese (8 ounces)  
One 8-ounce package cream cheese, softened  
1/2 cup dairy sour cream  
1/2 cup finely chopped onion  
One 2-ounce jar diced pimiento  
2 tablespoons sweet pickle relish  
10 slices bacon, crisp-cooked, drained and crumbled  
1/2 cup finely chopped pecans  
Dash salt  
Dash pepper  
1/2 cup snipped parsley

In a small bowl combine remaining bacon, pecans, parsley and poppy seed. Turn mixture out onto clean sheet of waxed paper. Roll cheese ball in seed mixture to coat. Wrap and chill. Let stand 30 minutes at room temperature before serving. Serve with crackers. Makes 1 large or 2 small cheese balls.

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An appetizer, perfect for the holidays: SAUTEED QUAIL.  
8 quail, split  
1/2 stick butter  
Salt, pepper, onion salt, garlic salt  
2 ounces teriyaki sauce

1 tablespoon poppy seed  
Assorted crackers

Let Swiss and Cheddar cheeses come to room temperature. In a large mixer bowl beat together cream cheese and sour cream until fluffy. Beat in Swiss cheese, Cheddar cheese, onion, undrained pimiento, pickle relish, half the bacon, 1/4 cup of the pecans, salt and pepper. Cover and chill until firm. Shape into 1 large or 2 small balls on waxed paper.

Wash 8 split quail. Melt 1/2 stick butter in a skillet. Place the quail breast up, spoon with salt, pepper, onion salt and garlic salt. Cook at medium temperature for 6-8 minutes in a covered skillet. After 6 minutes, cook uncovered for 7 minutes more. Turn quail often. Add 2 ounces teriyaki sauce and spoon mixture over the birds. Allow to brown for 1-2 minutes. Place each bird on a piece of this toast to serve. Serves 8. (from E.N. West Co. Inc.)

ORANGE ALMOND SALAD  
1 head romaine lettuce  
1 small can mandarin oranges  
2 scallions cut in 1/4-inch slices  
1/4 cup toasted almonds  
Sweet and Sour Dressing (recipe follows)

Chop romaine. Distribute on plates. Place 6-8 orange segments on each plate. Sprinkle with scallions

and almonds. Serve with sweet and sour dressing.  
**MAGIC PAN'S SWEET AND SOUR SALAD DRESSING**  
1 teaspoon tarragon leaves  
Salt  
1/4 teaspoon black pepper  
3 teaspoons sugar  
1/4 teaspoon Dijon mustard  
1/4 cup tarragon wine vinegar  
1 cup vegetable oil

In a small mixing bowl place tarragon leaves, salt, pepper, sugar and Dijon mustard. Using a small wire whisk, beat vinegar into spices. Continue mixing until thoroughly blended. Slowly add oil. Continue mixing until oil is completely blended and dressing has a light creamy color. Allow to sit 20 minutes in the refrigerator for flavors to blend before serving. (from The Magic Pan Restaurant)

Remove the hens' giblets; clean, trim and chop and set them aside. Rinse the hens' cavities and rub well

with one half of lemon.  
Heat the olive oil in a large frying pan. Add the rosemary, sage, celery and mushrooms. Sauté for 5 minutes. Break the sausage into 3 or 4 pieces and add them to the pan; then add the prepared giblets and the dry vermouth and cook another 3 to 4 minutes or until the wine has evaporated. Stir in the crotons. Add salt and pepper and remove from heat.  
Fill the hens' cavities and neck pouches with stuffing. Skewer the two openings shut. Any remaining stuffing may be placed in the hens' baking dish. Butcher the hens' breasts.  
Preheat the oven to 375 degrees. Bake 45-55 minutes or until tender. Baste 2-3 times during baking. Cut the birds in half with poultry shears, sprinkle with the juice of the remaining half of lemon and serve. Serves 4. (from The Romagnoli's Table)

**ROCK CORNISH HEN WITH MUSHROOMS AND SAUSAGE**  
2 Rock Cornish hens  
1 lemon, halved  
4 tablespoons olive oil  
2 sprigs fresh rosemary or 2 teaspoons dried rosemary  
4 fresh sage leaves or 1/4 teaspoon chopped dried sage leaves  
1 large celery stalk, washed and cut in thin slices  
1 dozen mushrooms, cleaned and sliced  
1 Italian sweet sausage, skinned  
3-4 tablespoons dry vermouth  
2 tablespoons crisp crotons  
1 1/2 tablespoons salt  
Freshly ground pepper to taste  
1 tablespoon unsalted butter

Remove the hens' giblets; clean, trim and chop and set them aside. Rinse the hens' cavities and rub well

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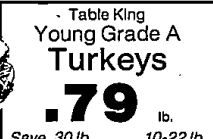


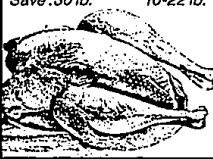

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