

gingery grilled quail

There's ginger in all three flavor components, ground in the rub and fresh in the glaze and butter. The bold Asian-influenced flavor pairs especially well with the rich meat of quail and squab.

Serve 4 to 6

FOR THE SEASONING

- 1 packed Tbs. dark brown sugar
- 1 Tbs. sesame seeds
- 2 tsp. ground ginger
- 1 tsp. ground coriander
- 1 tsp. wasabi powder
- 1 tsp. kosher salt
- 2 Tbs. olive oil; more for the grill

- 8 quail (6 to 8 oz. each), semiboneless or spatchcocked (see p. 74), or spatchcocked birds of your choice from the list on p. 74

FOR THE GLAZE

- $\frac{1}{2}$ cup mirin
- $\frac{1}{2}$ cup sake
- 1 Tbs. grated fresh ginger
- 1 Tbs. finely chopped garlic
- 1 tsp. Asian (toasted) sesame oil
- 1 tsp. soy sauce or tamari


FOR THE BUTTER

- 1 packed Tbs. dark brown sugar
- 2 tsp. grated fresh ginger
- 1 tsp. soy or tamari sauce
- 2 oz. (4 Tbs.) unsalted butter, softened

FOR THE GARNISH

- Thinly sliced scallions
- Flaky sea salt (optional)

Follow the directions on p. 74, using the times shown for the bird of your choice.

 **Pair With:** CHILLED SAKE
Riesling or Gewürztraminer is always a good choice with Asian-influenced dishes, but since there's sake in the glaze, enjoy it in the glass as well (see p. 40).

