

President Eisenhower's Recipe for Quail Hash

Quail

Good chicken stock

Salt and pepper

Flour

Put into sauce pan whatever number of quail seem sufficient for the company. Cover well with stock. Cook slowly for ten to fifteen minutes or until meat can be removed from bones easily.

Remove from burner, strip and dice meat and season to taste. Add more stock if necessary to cover well.

With small amount of additional stock make gravy with flour (browned or not as you choose) and pour over diced quail.

Cover and simmer ten minutes longer.