Chef from the Hood Recipes

Chef:
Michael Quigley

Restaurant:
Cafe Lolo

Recipe:
Lolo's Quail! Over Root Vegetable Slaw with Apple Jicama Salsa

Ingredients:

Combine for marinade:
1 cup cider vinegar
1 cup water
2 tablespoons
Worcestershire sauce
1 1/2 tablespoons diced
chipotle peppers 1/4 teaspoon cayenne
1/2 teaspoon ground pepper
1 teaspoon Kosher salt
1/4 cup sugar
1/4 cup pureed onion

Root Vegetable Slaw:
Use a mandolin to cut long, fine julienne of the vegetables, then mix all ingredients together & chill for 2 hours to let flavors marry. 1 cup each of fine julienne of carrots, turnips, rutabaga, parsnips & celery root (to total 5 cups) 1 cup aioli or good creamy dressing, 4 tablespoons cider vinegar, 2 tablespoons ground caraway seeds, Kosher salt, black pepper & cayenne to taste

Apple Jicama Salsa:
Mix all ingredients together.
4 cups diced Granny Smith apples
4 cups peeled & diced jicama
1 bunch chopped cilantro
1 fresh jalapeño
seeds removed, chopped fine 1 red
onion diced fine juice of 3 lemons
1 red bell pepper diced
1/4 cup extra virgin olive oil
salt & pepper to taste

Chef Michael Quigley's recipe is indicative of the elegant and flavorful dishes served at Cafe Lolo. The spicy marinade is also great for marinating chicken before grilling. Serves 12 as a small course or 4 to 6 as a main course.

Stuff each quail with garlic & tarragon leaves. Add quail to marinade, refrigerate 24 hours. Remove quail from marinade & pat dry. Strain & reserve 1 cup of marinade.

Preheat oven to 450°. Add peanut oil to large skillet over high flame. Add quail & brown on one side. Turn quail & put skillet in oven for 3 minutes. Remove quail from pan & keep warm as you proceed. Add reserved marinade & chicken glace. Simmer to reduce sauce in pan by half. Add garlic & diced peppers to warm and stir in butter. Mound slaw in the center of each plate. Top with quail. Divide sauce, pour over quail. Garnish with garlic cloves & apple jicama salsa.