

## **Bacon Wrapped Grilled Quail**

**~ 3 quail per person**

**~ 1 can sliced jalapeno peppers**

**~ 1 lb bacon, peppered or non-peppered**

**~ 1 block your favorite flavor cheese, cut into small slices**

**~ Italian dressing**

**~ mesquite flavored marinate**

**Cut slices into each side of the breasts. Stuff with pepper slices and cheese slices. Secure with toothpicks if necessary.**

**Place the quail in a large bowl or ziplock bag. Pour on the dressing. Refrigerate overnight.**

**Remove quail from the marinate and wrap with bacon. Secure with toothpicks.**

**Place on a hot grill and baste with the mesquite marinate.**

**Cook over medium heat until golden brown and the birds are cooked through.**

**Serve and enjoy.**

