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**Grilled Cajun Quail Nuggets**

**Ingredients:**

2 lbs. boneless, bite-sized Quail breast nuggets

**MARINADE:**

½ cup olive oil

2 tablespoons lemon juice

2 tablespoons parsley

1 tablespoon honey

1 tablespoon soy sauce

1 tablespoon paprika

2 ½ teaspoons salt

1 teaspoon onion powder

1 teaspoon garlic powder

1 teaspoon cayenne pepper

¾ teaspoon white pepper

¾ teaspoon black pepper

½ teaspoon thyme

½ teaspoon oregano

**Preparation:**

Mix together marinade ingredients. Add Quail nuggets. Marinate for up to 24 hours. Skewer nuggets and grill over medium heat just until tender. Serve warm.