Finger Lickin’ Quail

8 whole quail

2 bottles House-Autry Bold and Zesty sauce, divided

1 package House-Autry Chicken Fry

Oil for frying

Marinate quail in a ziptop bag for 2 hrs to overnight with 1 bottle of House-Autry Bold and Zesty sauce. Store in refrigerator. Turning occasionally. Pre-heat oil in a deep fryer to 365 degrees. Remove quail from bag and dredge in 1 package of House-Autry Chicken Fry. Shake off excess. Drop quail, 3 at a time, in hot oil and fry until golden brown, about 15 minutes. Remove quail from oil and drain on paper towel. Repeat until all are cooked. Once quail have cooled slightly, toss in remaining bottles of House-Autry Bold and Zesty sauce. Serve as appetizers or several as an entrée.