**Grilled Quail with Herb Brine**

3 tablespoons kosher salt

1 ½ teaspoons freshly ground black pepper

½ teaspoon garlic powder

½ teaspoon onion powder

2 tablespoons fresh thyme leaves

2 tablespoons fresh flat leaf parsley

6 quail hens

Parchment paper

Process first 6 ingredients in a food processor/blender 15-20 seconds or until well combined. Pat quail dry with paper towels. Place quail in a parchment paper-lined jelly roll pan. Sprinkle salt mixture over quail, and chill uncovered 10-24 hours.

Heat grill to 350-400 degrees (medium high) heat. Grill quail. Skin side down and cover grill lid, 8 minutes on each side or until thermometer inserted in thickest portion registers 165 degrees. Remove from grill, and let stand 5 minutes. Makes 6-8 servings