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| * 18 dates
* 1 cup triple sec
* 3 small red onions
* A 2 inches piece of ginger
* 4 garlic cloves
* 12 quails
* 2 TBS cumin
* 1 TBS cinnamon
* 2 TBS honey
* butter
* Olive oil
* Salt and pepper
* 1 bunch cilantro
 | 1 | Pit the dates and marinate them in the triple sec.Peel and chop the onions, the garlic and the ginger. | * 18 dates
* 1 cup triple sec
* 3 small red onions
* A 2 inches piece of ginger
* 4 garlic cloves
 | *« Sesame seeds can be added as you serve.”* |
| 2 | Melt the butter with the olive oil in a cast iron pot. Color the quails on all sides. Remove them and season them. Replace the quails by the chopped onions. Add the garlic and the ginger. Wilt everything and add the honey, cumin and cinnamon. Put the quails back. Add a cup of water, cover and cook on low for 20 minutes | * 12 quails
* 2 TBS cumin
* 1 TBS cinnamon
* 2 TBS honey
* butter
* Olive oil
* Salt and pepper
 |
| 3 | Add the dates and triple sec to the quails, as well as half the cilantro, roughly chopped. Cover and cook for 10 more minutes. Then uncover and give a boil to reduce the sauce. | * 1 bunch cilantro
 |
| 4 | Serve with couscous and the remaining chopped cilantro. |  |  |



**Tajine de cailles aux dattes**