

Squab with Grapes and Brandy

Yield: 4 min
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/turkish-squab-recipe>

Ingredients:

- 1 pound livers
- 4 squab
- 4 teaspoons extra virgin olive oil
- freshly ground pepper Salt and, to taste
- 4 fresh thyme sprigs, plus more for garnish
- 4 rosemary sprigs fresh, plus more for garnish
- 4 garlic cloves small, crushed with a knife
- 3 tablespoons brandy
- cognac
- 1 1/2 cups chicken broth
- 1 cup grapes sliced, lengthwise red or green seedless , or a combination
- 2 tablespoons unsalted butter
- 1/2 inch toasted
- 4 slices bread

Nutrition:

1. Calories: 970 calories
2. Carbohydrate: 26 grams
3. Cholesterol: 515 milligrams
4. Fat: 65 grams
5. Fiber: 2 grams
6. Protein: 63 grams
7. SaturatedFat: 22 grams
8. Sodium: 390 milligrams
9. Sugar: 5 grams

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