



With spring on the way, it seems appropriate to prepare this dish, a family favorite. Use whatever you have on hand to stir into the stuffing—we especially like the combination of mushrooms, onions, and chopped hazelnuts.

Roast Stuffed Cornish Game Hens

- 2-Cornish game hens, giblets removed
- 3-Tbsp Balsamic vinegar
- 1 ½ Tbsp Olive oil
- ½ c. Chicken broth
- 2 Tbsp. dry white wine
- Salt and pepper
- 2 c. wild rice, divided
- For the stuffing: a few tablespoons of chopped sautéed mushrooms, onions, celery, hazelnuts, or dried cranberries if desired

Brine the hens in a solution of ½ c. salt to 4 cups of water for 30-60 minutes. Preheat oven to 400 degrees. Remove hens from brine, drain and pat dry. If using, stir sautéed mushrooms, onions, etc., into 1 c. of the rice for stuffing. Stuff each hen with ½ c. of the stuffing; tie legs to secure and tuck wings behind the back. Season with salt and pepper. Place on a roasting rack, breast side down and roast for 25 minutes. While the birds are roasting, whisk together olive oil and balsamic vinegar. Remove birds from oven and glaze, turn to breast side up, and glaze some more. Return to oven for 15 to 20 minutes. Remove birds and glaze again, raising the temperature to 450 degrees. Add the chicken broth to the pan, and return to oven, 5-10 minutes more, or until temperature reaches 160, and skin is nice and brown. Remove hens from the oven, and transfer to a plate to rest. Meanwhile, prepare the pan sauce. Skim fat from cooking juices, and stir in wine, adding more broth if necessary. Simmer for a few minutes, remove from heat. To serve, distribute remaining rice amongst four plates. Cut hens in half, and set on top of the rice, cut side down. Drizzle with pan sauce, garnish plates with steamed seasonal vegetables and enjoy with the 2010 Pinot Noir Rebecca's Reserve.

Serves 4