

OAK LEAF[®]

V I N E Y A R D S

*A*PRICOT GLAZED CORNISH HENS WITH CRANBERRY BROWN RICE DRESSING PAIRED WITH OAK LEAF WHITE ZINFANDEL

Cornish Hens

- 2 Rock Cornish Game Hens
- 1 package of brown gravy mix
- 1/2 cup water
- 1/2 cup apricot preserves
- 1/4 cup dried cranberries
- 1/4 cup Oak Leaf White Zinfandel
- Dash ground cloves

Brown Rice

- 1/3 cup chopped onions
- 2/3 cup walnuts, coarsely chopped
- 3 Tablespoons Pine Nuts, toasted
- 1 teaspoon dried thyme leaves
- 1 Tablespoon chicken broth
- 2 cups cooked brown rice
- 1/3 cup dried cranberries, coarsely chopped
- 3 Tablespoons seedless raisins, soaked in warm water to plump, then drained
- 1/3 cup chopped celery
- 1/4 teaspoon dried sage leaves
- Salt and freshly ground pepper, to taste

CORNISH HENS

Preheat oven to 350 degrees.

Wash and pat dry hens. Cut in half lengthwise and place in a shallow roasting pan.

Combine contents of gravy mix, water, apricot preserves, dried cranberries, and White Zinfandel in a small saucepan; bring to boil.

Pour sauce over hens and roast in oven for one hour or until tender. Baste chicken occasionally with gravy mixture.

BROWN RICE

Prepare 2 cups brown rice according to package directions.

Cook onions and celery in olive oil in small skillet over medium heat until slightly softened.

Combine all dressing ingredients in a large bowl. When mixed, place into a 2 quart baking dish. Cover and place in oven with Cornish hens for 20-25 minutes.

When ready to serve, use dressing to create base for the hens to rest upon. Add the Cornish hens, drizzling sauce over the top. Serve immediately.

Prep time: 30 minutes

Cook time: 1 hour 30 minutes

Serves 4