

Apricot Glazed Cornish Hens with Cranberry Brown Rice Dressing Paired with Corbett Canyon Chardonnay

(Serves: 4 adults)

Prep time: 40 minutes (cook brown rice first) Roast time: 1 Hour Serving: 5 minutes

Apricot Glazed Cornish Hens

2 Rock Cornish Game Hens (Thaw if frozen)
1 envelope brown gravy mix -- fresh gravy is better but who has the time)
1/2 cup water
1/2 cup apricot preserves
1/4 cup dried cranberries
1/4 cup Corbett Canyon Chardonnay
Dash ground cloves

Step 1: Wash and pat dry Game Hens. Halve each hen. Place hens in a shallow roasting pan.

Step 2: Combine contents of gravy mix, water, apricot preserves, dried cranberries, Chardonnay in a small saucepan; bring to boil.

Step 3: Pour sauce over hens in the shallow roasting pan. Roast at 350 degrees for one hour or until tender, basting occasionally with gravy mixture.

Step 4: Now, turn your attention to the Dressing

Cranberry and Walnut Brown Rice Dressing

1/3 cup chopped onions	2 cups cooked brown rice
2/3 cup walnuts, coarsely chopped	1/3 cup dried cranberries, coarsely chopped
3 T Pine Nuts, toasted	3 T seedless raisins, soaked in warm water to plump, then drained
1 tsp. Dried thyme leaves	1/3 cup chopped celery
1 T Olive oil	1/4 tsp. Dried Sage leaves
1/2 cup Chicken Broth	Salt and freshly ground pepper to taste

Step 5: Prepare 2 cups Brown Rice according to package directions.

Step 6: Cook onions and celery in olive oil in small skillet over medium heat until slightly softened.

Step 7: Combine all Dressing ingredients in a large bowl. When mixed, place into 2 quart baking dish.

Step 8: Cover with foil and bake at 350 degrees for 20-25 minutes.

Step 9: When ready to serve, use dressing to create a base for the Hens to rest upon. Add hen, drizzling sauce over the hen. Serve immediately.

CORBETT CANYON