

# Apricot Glazed Cornish Hens with Cranberry Brown Rice Dressing Paired with Corbett Canyon White Zinfandel

## Cornish Hens

2 Rock Cornish Game Hens  
1 package of brown gravy mix  
½ cup water  
½ cup apricot preserves  
¼ cup dried cranberries  
¼ cup Corbett Canyon White Zinfandel  
Dash ground cloves

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, Corbett Canyon Chardonnay 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

1/3 cup chopped onions	1/3 cup dried cranberries, coarsely chopped
2/3 cup walnuts, coarsely chopped	3 Tablespoons seedless raisins, soaked in warm water to plump, then drained
3 Tablespoons Pine Nuts, tasted	1/3 cup chopped celery
1 teaspoon dried thyme leaves	¼ teaspoon dried sage leaves
1 Tablespoon chicken broth	Salt and freshly ground pepper, to taste
2 cups cooked 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, placed into 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

CORBETT CANYON