

Wild Cranberry Rock Cornish Hens

4 Servings

Ingredients:

4 Rock Cornish hens (1 to 1 1/4 pounds each)

1/3 cup chopped celery

1/3 cup chopped onion

2 tablespoons butter or margarine

1 cup uncooked wild rice

1/2 cup Of dried cranberries

1 can (13 1/4 ounces) chicken broth Melted butter or margarine

1/2 cup port

1/3 cup sugar

1 puck reduced stock

1/3 cup Teriyaki sauce

1/4 teaspoon ginger

Salt and Pepper TT

Preparation:

Thaw hens if frozen. Heat oven to 475 degrees. Wash hens and pat dry. In medium skillet, cook and stir onion and celery in 2 tablespoons butter until onion is tender. Stir in rice and chicken broth. Heat to boiling, stirring occasionally. Reduce heat; cover tightly and simmer over low heat about 15 minutes, then add cranberries cook until all liquid is absorbed.

Stuff hens lightly with rice mixture; fasten openings with skewers and lace shut with string. Place hen's breast side up on rack in open shallow roasting pan; brush with melted butter. Do not add water. Do not cover. Roast 1 1/2 hours, brushing often with melted butter.

While hens roast stir together Port, sugar, reduced stock, teriyaki sauce in saucepan. Cook over medium heat, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Cool. Brush hens with soy mixture. Roast 20 minutes longer, brushing hens with soy mixture. Place on warm platter; pour remaining sauce over hens or serve separately.