

Baked Cornish Game Hens

Recipe By : Elizabeth Powell

Serving Size : 6 Preparation Time :2:00

Categories : Poultry Main Dishes

Amount	Measure	Ingredient -- Preparation Method
6	whole	Cornish game hens
1	medium	onion -- chopped
1		celery stalks -- chopped
1/2		green peppers -- chopped
8	ounces	mushrooms -- chopped
1	whole	garlic clove -- minced
2	tablespoons	fresh basil -- minced
1	teaspoon	oregano
2	tablespoons	fresh parsley
3/4	cup	butter -- melted

Stir 1/2 cup melted butter with onion, celery, green pepper, mushrooms, garlic, and herbs. Season hens inside and out with salt and pepper. Stuff bird with equal amounts of the vegetable mix. Place birds in baking dish, breast side up. Drizzle with remaining 1/4 cup butter. Cover and bake 1-1/2 hours at 325 degrees. Brown at 500 degrees.

Serving Ideas : Serve with Currant Jelly Sauce (see recipe).

Obtained from www.recipesource.com