



Cornish Hens

Yeild 4-6 Hens

Ingredients

Inside Stuffing:

1 1/4 teaspoons salt

1/2 teaspoon black pepper

2 navel oranges, each cut into 8 wedges

3 small red onions, each cut into 8 wedges

5 bay leaves (not California)

5 slices Smoked bacon cut into lardons – rendered (cooked)

3/4 stick (6 tablespoons) unsalted butter, melted

Seasoned Hens with:

Artisan Herb Seasoning Salt

Directions

1. Preheat oven to 375 F. Line a baking pan (large enough to hold the hens) with aluminum foil for easier clean-up.
2. If using, massage the gravy enhancer over the skin of the Cornish hens. Trim off wing tips or tuck the wings behind the back of the bird.
3. Place the orange marmalade, butter, and Worcestershire sauce in a microwave-safe bowl and melt in the microwave for about 1 minute. Stir until combined. You do not want it boiling hot.
4. If you are using a stuffing, fill the Cornish hens; alternatively, place a wedge of orange into each cavity. Place the hens breast-side up in the prepared pan and brush with half of the orange glaze.
5. Bake uncovered for 45 minutes. Remove from oven and baste with remaining glaze. Return to oven and bake an additional 15 minutes.
6. Let rest 10 minutes before serving.