

# Orange-Glazed Cornish Hens

Laurie Bartley

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Servings: 4



This is a wonderfully elegant entree to serve at a cozy dinner party for four. Your guests will think you spent hours in the kitchen preparing the tender golden-brown hens and perfecting the full flavored basting sauce. --Laurie Bartley, Lake Hiawatha, New Jersey

## Ingredients

4 each Cornish game hen, 22 ounces each  
¼ cup butter, melted  
1 teaspoon salt  
½ teaspoon pepper  
¾ cup orange juice  
½ cup packed brown sugar  
½ cup Madeira, or Sherry  
2 tablespoons lemon juice  
1 teaspoon ground mustard  
¼ teaspoon ground allspice

## Cooking Method

Tie legs of each hen together; turn wing tips under backs.

1. Place on a greased rack in a roasting pan.
2. Brush with butter; sprinkle with salt and pepper.
3. Bake, uncovered, at 350° for 1 hour.

In a saucepan...

1. Combine the remaining ingredients; bring to a boil.
2. Reduce heat; simmer, uncovered, for 15 minutes.
3. Spoon over hens.

Bake 15 minutes longer or until a meat thermometer reads 180°.