



ROASTED CORNISH GAME HEN *with* ROSEMARY-INFUSED RED WINE SAUCE

PREP TIME

10 MIN

COOK TIME

1 HOUR

TOTAL TIME

1 HOUR 10 MIN

SERVINGS

FOUR

DRY CREEK VINEYARD WINE PAIRING

5-BARREL CUVÉE CABERNET SAUVIGNON



INGREDIENTS

- 2 1-lb Cornish game hens
- ½ cup K&D Mercantile Estate Olive Oil
- 1 cup shallot, sliced
- 1 clove garlic, crushed
- 1 sprig fresh rosemary
- 5 tbsp K&D Mercantile Balsamic Vinegar
- ½ cup VIP 5-Barrel Cuvée Cabernet Sauvignon
- ½ cup low-sodium chicken stock
- 2 tbsp butter, unsalted
- Salt and pepper, to taste

METHOD

Preheat oven to 425°F. Brush hens generously with ¼ cup olive oil and season with salt and pepper. Place hens, breast side down, in a small roasting pan or ovenproof skillet. Roast until cooked through or internal temperature reaches 165°F, about one hour. Baste with pan juices while roasting, if needed.

Meanwhile, in a small saucepan over medium-high heat, heat remaining olive oil and sauté shallots until lightly browned, about 3 minutes. Add garlic and rosemary, and season with pepper. Cook for another 3 minutes, stirring frequently. Add vinegar, wine and stock and bring to a boil. Lower heat and simmer until sauce is reduced by two-thirds, about 5 minutes. Remove garlic and rosemary. Season with salt and whisk in butter to finish the sauce. Remove from heat and reserve. To serve, bring sauce to a simmer before pouring over roasted hens.

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