

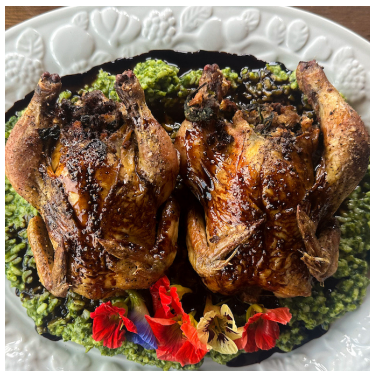
Stuffed Cornish Game Hen with Blackberry Balsamic Glaze



WITH TEXAS HILL COUNTRY SUPER GREEK EVOO & BLACKBERRY BALSAMIC

Ingredients

- 2 Cornish Game Hens, thawed
- 1/2 cup red wine
- 1/2 cup Blackberry Balsamic Vinegar
- 2 tablespoons unsalted butter
- 7 fresh thyme leaves
- 1/2 pound sausage
- 2 cups spinach
- 2 cups bread crumbs
- 1/2 cup Super Greek Extra Virgin Olive Oil
- salt and pepper to taste



Directions

1. Cook sausage in a skillet and pull from heat when done
2. Add chopped spinach to the sausage in skillet, mix and allow to wilt, add bread crumbs
3. Preheat oven to 400
4. Pat hens dry. using 1.5 ft of baking string to tie the legs close to their bodies by each leg first then securing them together with a bow
5. Fill each hen with stuffing mixture (do not over stuff)
6. Massage each hen all over with the EVOO using your hands make sure to get it all over and in between the legs and under the skin. salt and pepper skin
7. Bake for 45 mins or until internal temp reaches 165
8. While hens are cooking using a new skillet start the balsamic glaze
9. In skillet combine balsamic, wine and sage cook over medium heat till reduced by half
10. Once reduced whisk in the 2 tablespoons of butter and remove sage leaves
11. Drizzle hens once on serving platter with the balsamic glaze

Notes