

D'AGOSTINO RECIPE FOR FUN!

CORNISH HENS WITH WILD RICE STUFFING

"Marvelous entrée for special occasions!"

- 4 fresh Cornish game hens
- 1 tablespoon cornstarch mixed with 1 tablespoon water

RICE STUFFING:

- 2½ cups chicken broth, divided
- 3 tablespoons butter or corn oil margarine, divided

- 1/2 cup wild rice
- 1/2 cup brown rice
- 1 medium onion, chopped
- 8 ounces small mushrooms, sliced
- 1/4 cup chopped celery
- 1/2 cup coarsely chopped pecans

(over)

D'Agostino Supermarkets, 2626 Palmer Avenue, New Rochelle, New York 10801 — (212) 828-6360

- 2 tablespoons chopped fresh parsley
- 1/4 teaspoon thyme
- 1/4 teaspoon oregano
- 1/8 teaspoon pepper

GLAZE:

- 1 tablespoon butter or corn oil margarine

- 1/2 cup currant jelly
- 2 tablespoons fresh lemon juice
- 1/4 cup red wine vinegar
- 1 teaspoon salt
- 3 whole cloves

RICE STUFFING: In a medium pan bring 2 1/3 cups broth to boil; add 2 tablespoons butter or margarine and wild rice. Cover and cook over low heat for 10 minutes. Add brown rice, cover and cook 50 minutes more or until liquid is absorbed. Add 1 tablespoon butter or margarine and fluff with fork; set aside. Sauté onion, mushrooms and celery in remaining chicken broth until onions are transparent. Remove from heat; add all remaining stuffing ingredients. Add to rice and cool. **HENS:** Preheat oven to 350. Stuff hens loosely with rice mixture. Place hens in a shallow baking pan and roast for 30 minutes; then baste every 15 minutes with glaze and continue roasting for a total of 1 1/2 hours. Put extra stuffing in greased casserole, cover and bake with the hens for the last half hour of roasting time; serve separately. Remove hens from oven; place on platter. Pour off fat from pan juices; stir in cornstarch mixture and bring to boil. Cook until thickened. Spoon sauce over each hen and pass the rest. Serves 4 generously or 8 if hens are split. **GLAZE:** Melt butter or margarine with jelly and lemon juice. When melted, add vinegar, salt and cloves. Bring to a boil and remove from heat.

This Words Worth Eating recipe is prepared especially for D'Agostino and is not to be reprinted without the written permission of Jacquelyn G. Legg.