

Marc's Herb Roasted Cornish Game Hen with Crimini Mushroom and Pinot Noir Reduction Sauce

Makes two servings

- 1 Cornish game hen (one per two servings)
- 1 Large Onion
- 1 Large Carrot
- 2 Stalks Celery
- 1 bunch Fresh Thyme
- ½ pound crimini mushrooms
- 2 cups of chicken stock
- 1 cup of Montinore Estate Pinot Noir

This recipe is as easy as it is elegant.

1. Make sure your birds are completely thawed by pulling them from the freezer two days in advance thawing them in the refrigerator or place them in a container with running water for several hours. After thawing, open bird and clean out cavity.
2. Heat oven to 350 degrees
3. Finely dice onion, carrot and celery. Mix together with 1/2 of the Thyme. Set aside 1/2 for the sauce.
4. Season the inside of the bird with salt and pepper, chop fresh thyme and sprinkle inside and outside the hen. Stuff the bird with 1/2 the onion mixture then truss the legs with butcher twine.
5. Place bird, breast side up in a roasting pan. Cook for 45 minutes then turn bird over browning bottom side for 15 minutes. Bird is done when the internal temperature reached 140 degrees.
6. For the sauce sauté remaining onion mixture and 2 tsp chopped thyme until translucent add wine cook reducing wine until almost dry then add chicken stock. Cook until broth has reduced by half. Season to taste and reduce heat, right before serving stir in 3tbl of whole butter mix until smooth.
7. With poultry shears or scissors cut birds in half lengthwise place on serving plates then sauce.

Serve with Montinore Estate Pinot Noir. Enjoy!