

Chardonnay Roasted Garlic Game Hens with Warm Tomato Basil Salad

2 each Fresh Rock Cornish Game Hens
3/4 cup Wine Country Kitchens Chardonnay & Roasted Garlic Marinade
Salt and Pepper to taste

Rinse hens in cold water and pat dry with clean towel. Split game hens in half lengthwise. Place in a large zip lock bag with marinade. Refrigerate 3-4 hours. One hour before cooking, remove hens from zip lock and rest at room temperature. Place hens over live hot coals sear each side for 2 minutes. Move to outer edges away from direct heat, cover and cook for 20-25 more minutes. Turn and baste with marinade every 10 minutes. Let stand for 5 minutes.

Warm Tomato Basil Salad

1-1/2 cups Chopped tomatoes
4-5 leaves Fresh sliced basil
1 cup Wine Country Kitchens Chardonnay & Roasted Garlic Marinade
3 Tbsp. Wine Country Kitchens Extra Virgin Olive Oil
2 Tbsp. Fresh lemon juice
Salt & freshly cracked black pepper to taste

In sauté pan, heat Extra Virgin Olive Oil over medium heat. Turn to medium high and add tomatoes, sauté for one minute. Add lemon juice, salt, and pepper. Sauté for one minute and add basil. Stir a few times, and remove from heat. Serve with Cornish Game Hens

