

SCHRAMSBERG

# RECIPE

## ROCK CORNISH GAME HEN WITH ROSEMARY

*Recipe by Jamie Davies*

PAIR WITH:

QUERENCIA  
BRUT ROSÉ

### INGREDIENTS

6 Rock Cornish Game Hens  
(18 - 22 oz., 1 ¼ to 1 ½ pounds ea)

6 T. Fresh Lemon Juice

6 T. Olive Oil

3 Garlic gloves, peeled & minced

2 ½ t. Fresh thyme, minced  
or ¼ tsp. dried

1 Bay leaf, crumbled

¼ t. Crushed red pepper flakes  
(optional)

Salt & freshly ground pepper to taste

12 - 1" Sprigs fresh rosemary  
or 1 ½ t. dried

3 T. Unsalted butter, melted

Watercress for garnish



### PREPERATION

- In a glass or ceramic bowl, combine lemon juice, olive oil, garlic, thyme, bay leaf, red pepper flakes, salt and pepper.
- With large sharp knife or poultry shears, remove backbone from each hen by cutting down either side of the bone.
- Halve the hens and place in a large nonreactive bowl.
- Pour the marinade over the birds and turn to coat.
- Cover and refrigerate for 2 hours.
- Remove the hens from the refrigerator about 30 minutes before cooking.
- Preheat oven to 500 degrees.
- Remove hens from the marinade and pat dry.
- Arrange skin side up, in a single layer in 1 or 2 roasting pans.
- Brush the hens with some of the melted butter and season with salt and pepper.
- Roast for 20-25 minutes, brushing with more of the butter, until the juices run clear when a thigh is pierced.
- Transfer the hens to a platter and garnish with watercress.
- Top each hen half with a sprig of rosemary.
- Serve warm or at room temperature.