

Game Birds Tomfoolery

2 Whole Cornish Game Hens

Salt and Pepper

Butter or Margarine

1 Cup Orange Marmalade

¼ Cup Stone Ground Mustard

½ Cup Honey

1/2 Tsp. Ginger

Wash game hens, being careful to remove giblets from the cavity, and season with salt and pepper inside and out. Put hens in roasting pan with roasting rack on the bottom. Put just enough chicken broth in the bottom of the roasting pan but not enough to come in contact with the hens. Place pats of butter on top of hens for browning. Place in an oven preheated to 350 degrees and bake for 35 to 45 minutes depending on size of hens, basting with liquids in bottom of pan.

While hens are in oven, combine orange marmalade, mustard, honey and ginger in a sauce pan. Heat on a low flame until smooth, do not boil. Coat hens with glaze during the last 10 minutes of cooking.

Hens can be cut in half before cooking. Serves 2 or 4.