



## Sausage-Stuffed Quail or Dove Hens

The family will love this!

**Servings:** 2 servings

- 1/4 lb. pork sausage
- 1/2 cup sliced mushrooms
- 1 cup Stuffing Mix for Chicken
- 2 Tbsp. shredded carrots
- 1/2 cup hot water
- 2 - 4 game hens (1 lb. each)
- 1 Tbsp. oil
- 2 Tbsp. apple jelly



**PREHEAT** oven to 350°F. Brown sausage with mushrooms in large skillet; drain. Return to skillet. Add stuffing mix, carrots and hot water; stir just until moistened. Set aside.

**SPOON** stuffing mixture evenly into hen cavities; close openings with skewers. Place hens, breast sides up, in shallow roasting pan. Brush with oil.

**BAKE** 1 hour; spoon jelly over hens. Bake an additional 10 min. or until hens are cooked through (180°F).



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