



HOLLORAN VINEYARD WINES

CORNISH GAME HEN STUFFED WITH WILD RICE AND MUSHROOM

With Holloran Pinot Noir Willamette Valley – Serves 2 - 4

Ingredients

2 Cornish Game Hens
1 cup wild rice
4 cups chicken stock
1# sliced mushrooms

4 garlic cloves, chopped
1 tsp chopped fresh rosemary and thyme
3 Tbsp butter
Salt and pepper to taste

Preheat oven on 375°

In a medium saucepan combine the rice and stock and bring to a boil on high heat. Reduce heat to medium low and simmer for about 45 minutes, covered.

Melt the butter in a large skillet on medium heat and cook the mushroom till they start to brown. Add the garlic, fresh herbs, and cook for another minute or two till fragrant. Mix with the cooked rice.

Season the birds and stuff them with the rice mixture. Place them in an ovenproof dish or skillet, and roast them for about an hour or until the internal temperature reaches 165°

Bon appétit!

Enjoy!

Chef Pierre

