



ROASTED CORNISH GAME HENS WITH TE CANDIED KUMQUATS GLAZE



- 1 tbsp kosher salt
- 1 tbsp diced fresh rosemary
- 1 tbsp diced fresh thyme
- 1 tbsp poultry seasoning
- 1 tbsp olive oil
- 2 Cornish game hens, about 1 1/2 pounds each, rinsed
- and dried thoroughly
- 1 lemon, cut in half
- 1 large bunch of fresh thyme
- 1 onion, large diced
- 1 jar of TE Spicy Candied Kumquats

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- Preheat oven to 375°F.
- In a small mixing bowl, stir together salt, rosemary, thyme and poultry seasoning.
- Rub olive oil over the hens and season each with the salt & herb mixture.
- Place the hens on a baking sheet pan or roasting pan.
- Loosely stuff the cavities of each hen with a lemon half, thyme and onion.
- Roast the hens in the preheated oven for 45 minutes.
- Remove from oven and spoon TE Spicy Candied kumquats on surface of hens until coated very well.
- Return to oven for about 15 minutes or until an instant-read thermometer inserted into the thickest part of the thigh registers 165°F and the juices run clear.
- Remove the hens from the oven, loosely tent with foil and let rest 10 minutes.

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