



Cornish Hens with Wild Mushrooms

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Categories: Main Dish - Chicken

Servings: 4

Start to Finish Time: 3 hours 30 minutes

Preparation Time: 2 hours 30 minutes

Description: aka: Cornish galline Stuffed con funghi selvatici

Ingredients:

4 Cornish Game Hens, about 1¼ pounds each
3 T unsalted Butter
1 T Kerrygold Butter
1/2 c finely chopped Red Onion
1 c dried Wild Mushrooms, soaked and chopped
1 lg Egg, lightly beaten
1/2 c finely chopped Italian Parsley
Sea Salt and freshly ground Tellicherry Black Pepper to taste
2 1/2 c fresh Bread Cubes, oven dried with fresh rosemary, thyme and olive oil
3 sm Onion, peeled but left whole
2 c dry White Wine

Directions -

- 1) Place dried mushrooms in 2 cups hot water. Soak for 2 hours. Chop mushrooms and set aside. Reserve liquid.
- 2) Preheat oven to 425°F.
- 3) Melt one tablespoon of the butter in a saucepan and add the chopped red onion. Cook, stirring, until wilted and slightly caramelized. Add the wild mushroom and stir to blend. Cook over med-low heat for 5 minutes, stirring. Add 1 c White Wine, raise the heat to a simmer and reduce to 1/4 cup. Remove the saucepan from the heat and cool. When cool, add the egg, parsley, salt and pepper to taste. Add the bread cubes and mix by hand. Let sit for 15 minutes. Stuff the hens with equal portions of the cooled mixture. Truss, if desired.
- 4) Melt the Kerrygold butter in a baking dish and add the hens, turning them in the butter until coated all over. Sprinkle the hens with salt and pepper to taste. Arrange the birds on their sides. Place the onion in the center. Place the hens in the oven and bake 10 minutes, basting often. Turn the hens on their other sides and bake 10 minutes, basting. Turn them on their backs and bake 15 minutes longer, basting.
- 5) Add the wine to the roasting pan and stir. Remove the hens and untruss. Serve one chicken per person with a gravy made from the pan juices and wine.

Suggested Wine: A good chardonnay goes well with this dinner.

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