



Cornish Game Hens in Raspberry Vinegar Marinade

Cornish game hens are marinated in a mixture of raspberry vinegar, Chardonnay wine, olive oil, lemon juice, lemon zest, rosemary, sage and Red Raspberry Gourmet Sauce.

Ingredients

- 3/4 cup Raspberry vinegar
- 1/2 cup Robert Rothschild Farm Red Raspberry Gourmet Sauce
- 1/2 cup Chardonnay wine
- 1/2 cup Olive oil
- 2 Tbsp. Fresh lemon juice
- 1 Tbsp. Lemon zest
- 1 Shallot, chopped
- 2 Tbsp. Rosemary, coarsely chopped
- 2 Tbsp. Sage, coarsely chopped
- Fresh ground pepper to taste
- 2 Cornish game hens, 22 oz. each

Directions

1. Rinse whole hens and pat dry. Split in half lengthwise, cutting all the way through with a heavy, sharp knife. Marinate 1-3 hours.
2. Grill over medium-hot coals for approximately 25 minutes, turning and basting twice during cooking.
3. Garnish with sprigs of rosemary and fresh raspberries.

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