

Grilled Cornish Game Hens



Rated: ★★★★★

Submitted By: Suzanne
Photo By: Foodie Family

Prep Time: 15
Minutes

Cook Time: 1 Hour

Ready In: 5 Hours 15
Minutes

Servings: 4

"A piquant marinade makes elegant Cornish game hens a treat to grill."

INGREDIENTS:

- | | |
|-------------------------------------|-----------------------------------|
| 1/2 onion, chopped | 1 teaspoon hot pepper sauce |
| 2 cloves garlic, peeled and chopped | 1 tablespoon pepper |
| 1 cup lemon juice | 1 teaspoon celery salt |
| 1/2 cup olive oil | 1 teaspoon salt |
| 1 tablespoon white wine | 4 (1 1/2 pound) Cornish game hens |
| 1 teaspoon Worcestershire sauce | |

DIRECTIONS:

1. In a large, non-reactive bowl, mix onion, garlic, lemon juice, olive oil, white wine, Worcestershire sauce, hot pepper sauce, pepper, celery salt, and salt. Place Cornish game hens in the bowl, coating evenly with the marinade mixture. Cover, and marinate in the refrigerator at least 4 hours.
2. Preheat an outdoor grill for medium heat, and lightly oil grate.
3. Cook hens about 1 hour on the prepared grill, brushing occasionally with remaining marinade, until no longer pink and juices run clear.

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SAINT CHARLES, IL 60174



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