

## *The Marv's Meats Recipe Collection #6*

### **Cornish Hens with Orange Rice Stuffing**

1 large can – Mandarin oranges  
1 cup – rice  
1 tsp – curry powder  
1 TBS – fresh parsley, chopped  
1 cup – butter, melted  
4 – Cornish game hens  
½ cup – dry white wine

Pre-heat oven to 350°. Drain oranges reserving juice. Cook rice according to package directions using reserved juice as part of cooking liquid.

When rice is cooked, stir in curry powder, parsley, ½ cup of the melted butter and oranges. Lightly stuff game hens and secure opening with a skewer or toothpick. Combine wine with remaining melted butter, place hens on a rack in a roasting pan, brush generously with wine/butter mixture and roast 1 hour, basting occasionally. Turn oven up to 400° and roast an additional 15 minutes to brown. Serves 4.



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