

## **Game Hens With Wild Rice Stuffing** ★★★★★Rating

Les Forney - September 16, 2003

Taken from the 2003 Ultimate Turkey Challenge

Ingredients:

4 game hens

Stuffing:

4 C water

1 tsp. salt

1 C. wild rice

1/4 C. butter

2 Tbsp. chopped shallots

1 Tbsp. chopped green bell pepper

1/4 C. chopped celery

1 C. mushrooms

1/4 C. chopped water chestnuts

Fruit and Honey Glaze:

1 C. apricot, cherry or peach preserves

1/2 C. honey

1 Tbsp. brandy

1 Tbsp. orange flavored liqueur

How to Prepare:

Mix all ingredients into a thick glaze.

Bring water and salt to rolling boil, stir rice into boiling water. Simmer until nearly done about 30 minutes. Melt butter in skillet with Ultimate you can use the (top lid), sauté shallots, green pepper, celery, mushrooms and chestnuts for about 3 minutes, add rice.

Stuff hens with dressing, do not over stuff. Put hens in Dutch oven and cook at 350 degrees, for 1 hour and 15 minutes. At the last ten minutes glaze and finish cooking until glaze caramelize. Let stand 10 minutes.

Serves: 4

Cook on any propane stove between low and medium heat  
Cooking briquettes 18 on top -9 underneath