

Stuffed Cornish Hens with Herkner's Cherry Topping™

- 3 tablespoons Butter
- 2 tablespoons Chopped Pecans
- 2 tablespoons Chopped Onion
- 1/3 cup Wild Rice
- 3/4 cup Herkner's Cherry Topping™
- 3/4 cup water
- 1 cube Chicken bouillon
- 1/2 tablespoon Salt
- 2 Cornish Hens
- Salt to taste
- 1/4 cup Butter

1. Melt 2 tablespoons Butter in medium saucepan. Stir in the pecans, onion and uncooked wild rice. Saute 5 to 10 minutes. Mix in the water, Chicken bouillon cube and 1/2 teaspoon.

salt. Bring to boil, reduce heat, cover and cook 45 minutes until rice is tender. Add 3/4 cup Herkner's Cherry Topping™.

2. Preheat oven to 400 degrees F

3. Season the Cornish hens inside and out with salt and stuff with the rice mixture. Place the hens breast side up on a rack in a baking pan. Brush with the 1/4 c. melted butter.

4. Cover the baking pan and cook the hens 30 minutes in the preheated oven. Uncover and continue cooking 1 hour until the hens are no longer pink and the juices run clear.