

## **Roasted Cornish Game Hens**

### **Ingredients**

**4 Cornish game hens- halved, backs removed**  
**1/2 cup orange juice**  
**4 TBSP. soy sauce**  
**2 TBSP. whit balsamic vinegar**  
**2 teaspoons honey**  
**1/2 teaspoon freshly grated ginger**  
**Dash kosher salt**  
**Orange zest for garnish**

### **Directions**

**Preheat oven to 400 degrees. Rinse and pat dry hens. Whisk ingredients together in a bowl. Pout into ziplock bag, add hens and marinate for 15 minutes - 1 hour in refrigerator.**

**Transfer hens to roasting pan and place on rack, skin side up. Baste every ten minutes. Roast for 30-40 minutes. Serve with pan juices and top with zest of orange.**