

Rosemary Glazed Roasted Cornish Hens



Cornish hens are smaller than an average chicken, making them a popular main dish for holiday dinner parties or for a special Saturday night at home. Use our Tuscan Blue Rosemary & Pepper honey to roast up these tender hens and serve everyone their own perfectly-sized main dish.

Ingredients

2 Cornish game hens, rinsed and dried
1 tablespoon olive oil
1 teaspoon paprika
1 lemon (wedged)
6 tablespoons Tuscan Blue Rosemary & Black Pepper Honey

Instructions

Preheat oven to 350 degrees. Rest the hens in a cast iron skillet (breast side up) and brush thoroughly with olive oil. Sprinkle paprika evenly over hens. Add 3-4 lemon wedges inside each hens' cavities, then place skillet in oven. After 45 minutes, brush tops and sides of hens generously with honey and place back into oven. Roast for 15-20 more minutes, or until an instant-read thermometer inserted into the thickest part of the thigh registers 165 degrees and the juices run clear. Brush the hens with honey once more upon removing from oven. For even more flavor, use Tuscan Blue Rosemary & Black Pepper Honey for drizzling. Serves two.

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