

Cornish Game Hen with Wine Sauce

Serves 2

- 1 Cornish game hen, halved
- 1 tsp. dried thyme leaves
- 2 Tbsp. olive oil
- 4 shallots, chopped
- 1 can chicken broth
- 2/3 cup dry red wine
- 2/3 cup frozen raspberries
- 3 tsp. sugar
- 1/4 tsp. ground allspice

Preheat oven to 500 degrees. Rinse hen halves and pat dry. Sprinkle with thyme, salt, and pepper. Heat oil in a large skillet; add hen halves skin side down and brown, about 6 minutes each side. Transfer to baking sheet and roast in oven until juices run clear when thigh is pierced, about 20 minutes. Meanwhile, add shallots to skillet and cook for a couple of minutes until soft. Add wine and deglaze pan, scraping up browned bits; add broth, raspberries, sugar, and allspice. Boil until sauce thickens to coat spoon, crushing raspberries as you stir, about 12 minutes. Strain wine sauce into small bowl; season with salt and pepper. Serve hen halves with the sauce.

Accompany with Cooper-Garrod Cabernet Franc