



BBQ GRILLED GAME HEN *WITH JALAPEÑO CHERRY SAUCE*

Serves 4-6

- 4 Cornish Game Hens
(or use 4-5 lb. Pheasant)
- 1/4 cup olive oil

Prepare a medium hot grill, leaving one side unheated.

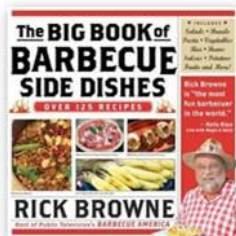
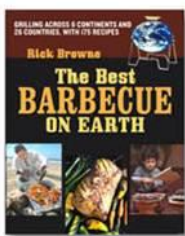
Brush both sides of the hens lightly with olive oil and place them, breast side down, on a medium heated grill until the skin starts to bubble and brown a little. Turn them breast side up and baste liberally with jalapeño cherry sauce.

Continue to turn and baste the hens two or three times until the birds are firm and have a nice glaze on them, about 30 minutes depending on your grill.

Serve them hot off the grill with a bowl of sauce on the side.

Jalapeño cherry Sauce:

- 2 1/2 tablespoons sesame oil
- 1/3 cup shallots, small dice
- 1 1/2 tablespoons garlic, minced
- 1/2 jalapeño pepper, chopped (seeds and ribs removed)
- 1 1/2 pounds Bing cherries, pitted and diced small
- 1/2 tablespoon curry powder
- 1/2 teaspoon nutmeg
- 1/2 cup honey
- 1/4 cup soy sauce
- 2 Tablespoons balsamic vinegar
- Juice of 2 lemons
- Juice of 1 orange





In a heavy pot, cook shallots, garlic and jalapeño pepper in sesame oil until tender. Add the cherries and stir in the curry powder and nutmeg. Once the spices are dispersed, add the honey, soy sauce, vinegar, and the fruit juices.

Cook over medium low heat for 1 1/2 hours uncovered, stirring often. The consistency should be like a chunky tomato sauce. Remove the pan from the heat and allow to cool to room temperature. Bottle and chill the sauce. This sauce can be made ahead of time and it freezes well.

