



## ***FARMERS MARKET***

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Spice Rubbed Game Hens –**

**4 Cornish game hens  
¼ cup sweet paprika  
¼ cup hot paprika  
¼ cup roasted cumin seeds  
1 ½ tsp. salt**

**1. Heat oven to 400°. Rinse and pat birds dry. Mix spices with salt and rub birds inside and out. Place in a roasting pan. Put pan in oven; after 15 minutes, reduce heat to 350°. Roast for 45 minutes, or until juices run clear. Baste every 10 minutes or so. (Don't baste for the last 10 minutes to allow skin to crisp.) Let rest 10 minutes before serving.**

***Credit: Martha Stewart Living***