

**ORIENT EXPRESS OUTDOOR GAME HENS WITH
PACIFIC NORTHWEST SLAW
By Renata Stanko of Lebanon, OR**

Ingredients:

4 Cornish game hens (1 to 1 ¼ pound each)

Spice rub:

1 teaspoon five spice powder
1 teaspoon ground black pepper
1 teaspoon hot Chinese mustard powder
1 teaspoon ground coriander
1/2 teaspoon crushed red pepper flakes
1 1/2 teaspoons sea salt

Filling:

1/4 cup Redwood Creek Pinot Grigio
2 tablespoons sesame oil
4 baby bok choy

Materials:

1 long spit with prongs	4 small bowls
2 rectangular fire grates	1 serving spoon
26 bricks	Cutting board
1 bag of charcoal	Knife
Chimney starter	Measuring Cup (1 cup)
Newspaper	1 set of measuring spoons
Matches	Small brush
Frozen ice packs	2 grilling mittens
4 yards of kitchen twine	Paper towels
Scissors	Meat thermometer
Heavy duty aluminum foil	Fork
1 large bowl	Large serving platter
1 medium bowl	Bottle opener

Preparation:

1. Place two grates vertically and parallel in a fire pit. Anchor grates with rocks or bricks and space them far enough apart to have room for the spit between them. Make the fire with wood or charcoal on the outside of each grate to create indirect heat for the spit in the middle.
2. In a small bowl, combine five-spice powder, ground black pepper, hot Chinese mustard powder, ground coriander, crushed red pepper flakes and sea salt to make the spice rub.
3. Rub Cornish game hens inside and out with the spice rub.
4. Make the filling by drizzling wine and sesame oil over baby bok choy. Stuff the Cornish game hens with bok choy, inserting the white end first, pushing the green leaves in as far as they will fit.
5. With twine, tie legs of each Cornish game hen together and the wings to the body. Place on a spit, making sure to place the chickens between hot coals, with the spit resting on bricks or rocks. If needed, lightly tent the chickens with foil to retain the heat.
6. Rotate the chickens during cooking as needed. Cook until done.
7. To serve, remove the twine from cooked chickens and brush with sesame oil and sprinkle with sesame seeds.

Pacific Northwest slaw:

1. While the chicken is cooking, combine the Chinese cabbage, fennel bulbs, fennel fronds, cranberries, extra virgin olive oil, lime juice, salt and pepper in a small bowl and set aside. Add nuts to the slaw and serve with chickens.

Estimated Cook Time: 1 hour 15 minutes

Wine Pairing Varietal: Redwood Pinot Grigio