

## **Grilled Szechuan Cornish Game Hens**

Storybook Mountain Vineyards

Serves 4

### Szechuan Marinade

1 cup soy sauce

$\frac{3}{4}$  cup Storybook Mountain Vineyards Zinfandel

$\frac{1}{2}$  cup brown sugar

$\frac{1}{4}$  cup sesame oil

$\frac{1}{4}$  cup dry sherry

2 tablespoons minced fresh ginger

1 tablespoon Szechuan peppercorns

1 tablespoon star anise

3 cloves garlic, minced

2 Cornish game hens, cut in half

6 cups mixed greens

For the marinade: In a saucepan, stir together the soy sauce, wine, brown sugar, sesame oil, sherry, ginger, peppercorns, star anise and garlic. Cover the saucepan and simmer over low heat for 1 hour.

Place halved Cornish game hens in a large pot. Pour the marinade over the hens. Cover the pot and simmer over low heat for 30 minutes, turning the hens occasionally. Remove the hens and reserve  $\frac{1}{2}$  cup of the marinade.

Prepare the grill. Grill the hens over medium-hot coals until done, about 7 minutes per side. Divide the greens onto 4 plates and place half of a game hen on top. Drizzle with a little of the reserved marinade and serve immediately.

*Serve with Storybook Mountain Vineyards Zinfandel*