

Cooking Corner Tips To Help You

Carve Out Quality Dinner Time

(NAPS)—In his immortal lyrics, the legendary composer Cole Porter claimed “spring means just one thing to little love birds...” Not surprisingly, we may all be just as predictable. When the mercury rises, flowers bloom, and daylight hours stretch, we try to pack extra activity into every day.

Building on Porter’s theme, spring also inspires many to look for more romance. The challenge: how to carve out quality time in fast-paced schedules for an intimate dinner for two?

Perdue Farms offers a great solution, Fresh Cornish Hens—two “lovebirds” to a package—and a simple, elegant recipe that will make your companion want to reserve more quality time.

Herbed Lovebirds

- 1 package Perdue Cornish Hens
- 2 cups dry white wine
- $\frac{1}{4}$ cup balsamic vinegar
- 1 tablespoon crushed garlic
- 1 tablespoon ground black pepper
- 1 tablespoon dried rosemary
- $\frac{2}{3}$ cup oil
- 8 fresh rosemary sprigs
- 10 scallions

Whisk wine, vinegar, garlic, pepper, dried rosemary and oil, blend well. Set aside 1 cup of marinade for basting. Add remaining marinade and hens to plastic zip-locking bag. Refrigerate for 30 minutes, turning occasionally.



For a romantic dinner for two “lovebirds,” consider this deliciously seasoned recipe featuring a pair of Cornish hens.

Cut long green end from 2 scallions and tear each lengthwise into 2 strips. Using strips, tie together 2 sprigs rosemary and 2 scallions. Mince white part of remaining scallions and add to reserved marinade. Place rosemary/scallion bouquet into cavity of each hen.

Bake at 350°F, occasionally basting with reserved marinade for an hour or until juices run clear. Meat thermometer inserted in thickest part of thigh should reach 180°F.

For additional recipes, call 1-800-4PERDUE® for a free booklet called “Recipes from the Heartland.” For more ideas, visit the Perdue pantry at www.perdue.com.