

Roasted Cornish Game Hens, Vietnamese Style

Makes 4 servings

2 Cornish game hens, about 1 lb each

Marinade

2 cloves garlic
1 shallot
2 tbsp oyster-flavored sauce
1 ½ tbsp fish sauce
1 tbsp dark soy sauce
2 tbsp packed brown sugar
1 tsp dried red chili flakes

2 tbp cooking oil

½ cup dark rum (optional)

1. Thoroughly clean game hens and cut them in half lengthwise.
2. Combine all marinade ingredients in a blender. Blend until smooth. Pour mixture over game hens and toss to coat completely. Marinate at least 6 hours to overnight.
3. Preheat oven to 375°F.
4. Place game hens on a foil-lined baking sheet, skin side up. Pat skin dry with paper towels and brush with cooking oil. Roast until golden brown, about 40 minutes.
5. At the table, place game hens on a serving platter. Flame with rum.