

Lime and Chili Marinated Game Hen

Yield: 2 servings

- 1 Cornish Game Hen
- 2 Tablespoons fresh lime juice
- 1 teaspoon lime zest, finely grated
- Salt and pepper to taste
- 2 Tablespoons fresh cilantro, finely chopped
- 1 serrano chili, seeded and finely chopped
- ¼ cup salad oil

Garnish:

lime slices and cilantro leaves

1. In a large bowl, place the game hen along with all of the other ingredients; mix well. Let marinate at least 2 hours at room temperature.
2. Grill game hens over a medium fire in a covered kettle-type grill until the hens test done.
3. Place game hens on platter and garnish with lime slices and cilantro leaves.