

## CORNISH GAME HENS AND PEACHES WITH ORANGE CURRY BUTTER

### *Orange Curry Butter*

- 2 lemons
- 2 large oranges
- 1 shallot
- 1 small clove garlic
- 5 ounces softened butter
- 1½ tablespoons curry powder *or* to taste
- ¼ cup unsweetened orange-juice concentrate
- Salt and pepper

- 4 Cornish game hens
- 2 tablespoons softened butter
- 2 large, firm peaches

**PREPARATION:** *For the butter,* grate 1½ teaspoons zest from lemon. Squeeze 3 tablespoons lemon juice. Grate 1½ tablespoons zest from the oranges. Chop the shallot. Mince the garlic. In the bowl of a food processor, combine lemon and orange zests, shallot, garlic, butter, and curry powder and process until well blended. With the motor running, gradually add the lemon juice and orange-juice concentrate. Season to taste with salt and pepper. If making ahead, cover and refrigerate.

Butter can be made several days ahead and then returned to room temperature when ready to use.

Put the hens, breast up, on a work surface. Gently loosen the skin from the flesh over the breast starting at the neck end, being careful not to tear the skin. With your hand or a small spatula, spread 2 tablespoons of the seasoned butter on the breast under the skin and pat the skin back in place. Truss. Reserve the remaining seasoned butter at room temperature. Spread ½ tablespoon of unseasoned butter over the skin of each hen.

Recipe can be made to this point 1 hour ahead.

**COOKING AND SERVING:** Heat oven to 450°F. Put hens on a rack in a roasting pan and put into preheated oven. Immediately turn heat down to 350°F and roast until cooked through and internal temperature reaches 175°F, about 45 minutes.

Meanwhile, halve and pit the peaches but do not peel them. Put the peaches cut side up in a shallow ovenproof pan. Spread the reserved seasoned butter over the cut flesh. Add a little water to the bottom of pan to keep peaches from scorching and put in oven fifteen minutes before hens are done. Untruss the hens and let rest for a few minutes. Serve each hen with a peach half on the side.

**YIELD:** 4 servings