



Cornish Game Hens with Blackberry-Coffee Sauce

2 to 4 servings; scant 1 cup sauce

From the award winning book *Passion for Coffee*

2 Cornish game hens (1 1/4 pound each)
1/3 cup dried Zante currants
3 tablespoons olive oil
4 sprigs rosemary
2 teaspoons minced garlic
1 teaspoon salt
1/4 teaspoon freshly ground black pepper
3/4 cup chicken stock
1 cup blackberries
1/2 cup red wine
5 tablespoons sugar
1 tablespoon Dijon mustard
1 tablespoon freeze-dried or granulated instant coffee

Kitchen twine

1. Preheat the oven to 425°F
2. Wash the Cornish hens and pat dry. In a bowl combine the currants, 2 tablespoons olive oil, the leaves from 2 sprigs rosemary, the garlic, 3/4 teaspoon salt, and 1/8 teaspoon pepper. Place a little less than half of the currant mixture in the cavity of each hen and rub the rest on the outside. Don't worry if the currants fall off the hens onto the bottom of the baking pan; some of the ones on the surface of the hens can burn on baking. Tie the legs with twine and place 1 sprig of rosemary over each bird.
3. Place hens on a rack over a flameproof baking pan. Add 1/2 cup chicken stock to the pan and bake for 45 to 50 minutes. Remove from the rack and set aside covered for 5 minutes. Keep the pan juices.
4. Place the remaining 1/4 cup chicken stock, the blackberries, wine, sugar, mustard, coffee, 1/4 teaspoon salt and 1/8 teaspoon pepper in a blender and puree until smooth. Pass through a sieve into the baking pan and scrape up all bits and juices. Place over medium heat and cook for 1 to 2 minutes.
5. Remove the rosemary sprigs from the hens and cut off the twine. Cut the hens in half and serve with the sauce.

Gallinitas con salsa de mora y café

2 a 4 porciones, 1 taza salsa

Del libro premiado... *Pasión por el Café.*

2 gallinitas (Cornish game hens) de aprox, 1 1/4 libra cada una
1/3 taza uvas pasas, picaditas
3 cucharadas aceite de oliva
4 palitos de romero fresco
2 cucharaditas ajo machacado
1 cucharadita sal
1/4 cucharadita pimienta
3/4 tazas caldo
1 taza moras
1/2 taza vino tinto
5 cucharadas azúcar
1 cucharada mostaza Dijon
1 cucharada café liofilizado (Buendía)

Piola o pita para amarrar los muslos de las gallinitas

1. Precaliente el horno a 425°F
2. Lave y seque las gallinita con papel toalla. Mezcle pasas, 2 cucharadas aceite de oliva, hojas de 2 palitos de romero, ajo, 3/4 cucharaditas sal y 1/8 cucharadita pimienta. Unte por todos lados de la gallinita, amarre los muslos con la piola y coloque la última rama de romero sobre cada una.
3. Coloque las gallinas en una parrilla sobre un molde de hornear. Vierta 1/2taza de caldo y hornee de 45 a 50 minutos. Retire del horno y cubra con papel de aluminio 5 minutos. Guarde los jugos que boto al hornear, y desgráselos.
4. Licúe el 1/4 taza de caldo sobrante, moras, vino, azúcar, mostaza, café, 1/4 cucharadita de sal y 1/8 de pimienta con el caldo sobrante y desgrasado de la cocción. Cocine a fuego medio de 1 a 2 minutos o hasta que hierva.
5. Corte las gallinitas en 2 cada una y sirva con la salsa.