

ASIAN GLAZED CORNISH HENS

- 1½ tablespoons soy sauce**
- 1½ tablespoons teriyaki sauce**
- 1 tablespoon honey**
- 2 teaspoons lemon juice**
- ¼ teaspoon ground ginger**
- ¼ teaspoon pepper**
- 1 garlic clove, minced**
- 2 (1½-pound) Cornish hens***

COMBINE first 7 ingredients in a large heavy-duty zip-top plastic bag; add hens. Seal and chill 8 hours.

REMOVE hens from marinade, reserving marinade. Tie ends of legs together, if desired, and place on a lightly greased rack in a roasting pan. Bring marinade to a boil in a small saucepan, remove from heat.

BAKE hens at 400° for 1 hour and 15 minutes or until done, basting occasionally with marinade. Cover hens loosely with aluminum foil after 1 hour to prevent browning, if necessary.