



Roasted Guinea Hen with Pork Belly

Serves 4

Preheat Oven 325

1 Guinea Hen

Fresh Pork Bacon

2 TBS Butter melted

Salt and Pepper and Garlic Powder

Wash hen and pat dry. Season liberally inside and out with salt and pepper and let dry. Take pork belly strips and place overlapping over breast of bird. Tuck the wings in body cavity or use string to tuck wings in close to the body. Melt butter and brush on legs and exposed hen skin. Place Bird in small roasting pan and roast bird until golden brown. Add one cup of water and cover with foil and cook till legs are loose from carcass. Option of basting occasionally with cooking juices. Transfer bird to plate and cover with foil. Let bird rest for 10-15mins. Then serve with roasted vegetable or favorite side salad.