

---

# Huli Guava-Glazed Game Hens

Total time: 24 hrs 45 min   Yield: 4

## Ingredients

4 8 oz. whole game hens (halved)  
1 1/2 cup guava jam  
1/4 cup ketchup  
1/4 cup butter (melted)  
1/2 cup soy sauce  
1/2 cup oyster sauce  
3/4 tsp Chinese five spice  
1 tsp Hawaiian salt  
1 clove garlic (crushed)

Prep Time: 24 hrs   Cooking Time: 45 min   Total Time: 24 hrs 45 min

## Instructions

Rinse the hens and pat dry.

Heat the guava jam in a small pot over low heat. Add the ketchup, butter, soy sauce, oyster sauce, Chinese five spice, salt and garlic and mix well; remove from heat and let cool.

Loosen the skin on the game hens and put into a large zip top bag. Add the guava marinade, seal the bag and refrigerate overnight.

Preheat the oven to 350°F. Remove the hens from the marinade and place them onto a baking sheet. Roast in the oven for about 35 to 40 minutes, basting occasionally with the guava marinade. Serve with garden fresh veggies and mac salad.

## Recipe brought to you by:

Chef Adam Tabura