**Applewood Smoked Deep Fried Cornish Game Hen**

**Ingredients for Brine**

2/3 cup kosher salt

1/4 cup packed brown sugar

12 whole peppercorns

5 fresh sage leaves

2 garlic cloves

1 fresh thyme sprig

1 fresh rosemary sprig

1 quart of water

1-1/2 quarts of cold ice water

4 Cornish game hens (20 ounces each)

Oil for frying

**Instructions**

In a saucepan, combine the salt, brown sugar, peppercorns, sage, garlic, thyme, rosemary and 1-quart of water. Bring to a boil. Cook and stir until salt and sugar are dissolved. Remove from the heat. Add the cold water to cool the brine to room temperature. Add Cornish hens to the cooled brine and refrigerate over for 2 hours, be sure to put a pan weight or lid on the hens to submerge in brine liquid.

**Seasoning for the Smoked Game Hen**

1/3 cup of Kosher Salt

1/4 cup of Course Black Pepper

1 Tablespoon of Granulated Garlic

1 Tablespoon of Granulated Onion Powder

2 Teaspoons of Rubbed Sage

2 Teaspoons of Smoked Paprika

Prepare a smoker with Applewood and heat to 250°F. Remove birds from brine and rinse, pat dry, season with rub, and smoke birds 2 hours. Cool birds.

Heat oil to 400°F. Deep-fry 7 to 10 minutes, until deep golden. Remove from fryer, drain and place hens on serving platter, and enjoy!