Slow Cooker Cornish Hens

2 Cornish Game Hen Chicken

8 oz. Orange Juice

1 Sprig Rosemary

1 Handful fresh Parsley

1 Tablespoon Salt

1 Tablespoon Pepper

1 Fresh Orange, Sliced

2 Tablespoons Honey

1 Tablespoon Olive Oil

Wash hens and pat dry. Place is slow cooker.

Brush with oil and season with salt and pepper.

​Whisk together orange juice and honey.

Pour juice mixture over hens. Place rosemary and parsley around hens.

Cover and cook on low 4-6 hours.

Place under broiler to brown the hens.