



WINERY & VINEYARDS™

Chicken with Herbes de Provence Grilled Under a Brick
To Accompany Alma Rosa 2009 Pinot Noir
Mt. Eden Clone, El Jabalí Vineyard, Sta. Rita Hills
By Chris Burroughs, Tasting Room Manager

1 whole cleaned chicken
Herbes de Provence
Olive oil
Salt & pepper

With a good knife or shears remove the backbone from the chicken and then cut again to remove the breast bone so that it becomes “butterflied”, and you can open and close it like a book. Rub the whole thing with olive oil, then season it generously with the herbs and with salt and pepper.

Have a grill ready and prepare some hefty clean bricks or flat stones by wrapping them in aluminum foil. You’re going to put the chicken on the grill breast-side down and put the bricks on top to flatten it. Rotate the position of the chicken 180° after about 10-12 minutes. After another 10-12 minutes, remove (carefully - use fire cloves or thick oven mitts) the bricks, flip the chicken over (2 spatulas or sets of tongs) and replace the bricks.

Continue to cook for another 15-20 minutes, rotating the chicken again halfway through. The chicken is done when the juices run clear, or you can feel the pieces separating from one another (165° with a thermometer pushed deep into the thigh). Remove to a plate, tent loosely with a sheet of foil and let rest 5-10 minutes before sectioning into serving pieces.

Pan-roasted baby carrots and wild rice are great accompaniments.