



WINERY & VINEYARDS™

*Chicken “a la Bordelaise”*

*To Accompany Alma Rosa 2009 Pinot Noir, Clone 115,*

*La Encantada Vineyard Sta. Rita Hills*

*By Chris Burroughs, Tasting Room Manager*

Chicken (you choose: a whole cut-up chicken; just breasts; just thighs; skin on or off...)

2 carrots, cut into small dice

1 onion, cut into small dice

2 celery ribs, cut into small dice

3 cloves garlic, minced

(add more of the veggies depending on how much chicken you are doing)

Thyme & Bay leaf

Salt & pepper

1 cup wine (your choice, white or red)

2 shallots, minced

2 cups sliced mushrooms

2 Tbsp brandy or cognac

2 tbsp chopped fresh parsley

Cooking oil

1 cup broth or stock

Preheat oven to 350°. Season chicken generously with salt and pepper. Brown well in a heavy skillet with a little butter or oil. Remove to a plate.

Add carrot, onion, and celery to skillet and cook, stirring about 10 minutes. Add garlic. Add wine to deglaze. Return chicken to pan; add thyme and bay leaf and put in a 350° oven to roast. (Time will vary based on what chicken pieces you're using).

In a separate small skillet moistened with oil, add shallots and mushrooms, cooking over medium heat about 5 minutes or until mushrooms are nice and golden. Remove from heat, add brandy or Cognac and VERY CAREFULLY light the booze with a long match. When flames are gone, add stock, return to heat and reduce by half.

Remove chicken from oven, add mushroom sauce and parsley and mix gently.

Great with garlic-mashed potatoes, wild rice, parsleyed egg noodles, etc.