



WINERY & VINEYARDS™

Asian-Style BBQ Chicken and Five-Spice Rice Pilaf

To Accompany Alma Rosa 2007 Pinot Noir La Encantada Vineyard Sta Rita Hills

By Chris Burroughs, Tasting Room Manager

Marinade; blend together in mixing bowl and set aside:

1/3 cup soy sauce	2 Tbsp hoisin sauce
1 Tbsp sesame oil	3 tsp rice wine vinegar
3 cloves garlic, minced	Fresh ginger, minced, equal to garlic
Healthy pinch red pepper flakes	2 tsp honey
Squeeze of lime or orange	

Preparing Chicken:

Complicated (but worth it): Remove backbone from chicken before introducing to marinade. Marinate chicken 4 hours to overnight. Put chicken on grill breast side down and put 2 foil-covered bricks on top. After 20-25 minutes, turn over and replace bricks; continue grilling until done, another 20-25 minutes.

Simple: Use cut-up chicken pieces, especially thighs... grill in your usual manner.

Variations: Use pork or ribs instead of chicken.

Five-Spice Rice:

1 cup basmati rice	2 cups water
Olive oil as needed	1/2 tsp five spice powder
1 skinny handful vermicelli or capellini (angel hair pasta)	

In your rice-cooking pot, heat some olive oil. Break pasta into short pieces and add to hot oil. Stir around until pasta turns medium brown, being careful not to let it burn. Add rice and stir around for about 1-2 minutes. Add five-spice powder and then water. Bring to boil, cover, reduce heat to low and let rice cook, 16-20 minutes, until done.

Serve rice and chicken, garnished with chopped scallion and fresh cilantro leaves. (Grilled bok choy or asparagus as accompaniments.)