

ROASTED CHICKEN WITH APPLES AND GINGER
Paired with Alma Rosa Chardonnay El Jabalí Vineyard, Sta. Rita Hills
By Don Harney of Bellevue, Washington

- 1 2 to 3 pound free range chicken- locally grown
- 4 Tbs. organic butter - divided
- 1 Tbs. organic ginger root peeled and minced
- 4 organic apples (Fuji or Gala or Golden Delicious)
 - . 1 apple cut in quarters
 - . 3 apples peeled, cored, and sliced
- 3/4 cup free range organic chicken broth
- 1/4 cup Alma Rosa Chardonnay
- 1/2 cup organic heavy whipping cream
- salt and pepper to taste

1. Rinse chicken in water and pat dry. Rub chicken with 1 Tbs. of softened butter and sprinkle with salt and pepper on the outside and inside the cavity of the chicken. Place the quartered apple in the cavity of the chicken.
2. Place the chicken, breast side up, on a rack in a shallow roasting pan, and roast for 1 to 1-1/4 hours in a preheated oven at 375 degrees.
3. While chicken is roasting, prepare the sauce. Melt the remaining 3 Tbs. of butter in a saute pan over medium heat. Add the ginger and saute for 30 seconds stirring. Add the sliced apples and toss until they are coated with butter. Add the chicken broth, wine, and whipping cream and boil, stirring until the sauce reduces slightly and thickens. About 10 minutes.
4. Remove the chicken from the oven and let it rest for 10 minutes. Cut the chicken into serving pieces and arrange it on a warm platter. Pour the sauce over the chicken and serve with wild rice and tossed salad.

Pair with Alma Rosa, El Jabalí Vineyard, Sta. Rita Hills, Chardonnay, 2006

All ingredients purchased at Trader Joes.