

## ROAST CHICKEN WITH WARM SPICES, MONTMORENCY CHERRY SAUCE, AND CRISPY BACON WITH WILD RICE PILAF

PAIRED WITH 2019 MONTAGNA ROSSA | YIELDS 6 SERVINGS

### CHICKEN INGREDIENTS

- 6 pieces Chicken pieces, thighs preferred
- 2 tbsp Warm Spice Blend
- 1 tbsp Kosher Salt
- 1 tsp Black Pepper, freshly ground
- 2 tbsp Butter or Bacon Fat reserved from bacon
- 2 tbsp Shallots, minced
- 3 tbsp Flour (can use rice flour)
- ¼ cup Kirschwasser (cherry brandy)
- 2 cups Roasted Chicken Stock, warm
- ½ cup Dried Tart Cherries, Montmorency
- ¼ cup Bacon, cooked crisp and crumbled

### METHOD

1. Preheat oven to 400°F.
2. Season the chicken pieces all over with the warm spice blend, salt and pepper.
3. Place on a sheet tray, skin side up until the internal temperature is at least 165°F.
4. While the chicken is roasting, soak the cherries in hot water to rehydrate somewhat.
5. To create the sauce, use a saucepan and combine the butter or bacon fat over medium heat.
6. Add the minced shallots and cook until aromatic, but not brown.
7. Stir in the flour and continue heating until the flour is slightly toasted and has a mild nutty smell.
8. Using a whisk, stir in the cherry brandy and cook to reduce the liquid by half.
9. Next, add ¼ cup of warm stock to the flour mixture and stir until the mixture is smooth. Add another ¼ cup of stock and repeat stirring until smooth. Continue this process until all of the stock is combined into the flour mixture creating a thin sauce.
10. Bring the sauce to a boil (this is necessary to activate the flour to thicken) and boil for 30 seconds then reduce to a simmer.
11. Add the rehydrated cherries and continue to cook until the sauce coats the back of a spoon.
12. Strain the sauce and taste then adjust seasoning.
13. To serve, plate the roasted chicken, coat with the sauce and garnish with crisp bacon.

### WARM SPICE BLEND

- 1 tbsp ground Cardamom
- 1 tbsp ground Cinnamon
- 2 tsp ground Ginger
- ½ tsp ground Nutmeg
- ½ tsp ground Cloves

Blend the spices and use immediately or store in an airtight container until needed.

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### INGREDIENTS

½ cup Wild Rice, washed

2 tbsp Butter

½ cup Yellow Onion, finely chopped

1½ cups White Rice

½ tsp Kosher Salt

½ tsp Black Pepper, freshly ground

3 cups Chicken or Vegetable Stock,  
warmed

2 tsp fresh Parsley, chopped

### METHOD

1. Combine washed wild rice with 4 cups of water in a medium saucepan.
2. Place pan over high heat and bring to a boil then reduce to a simmer. Continue simmering the rice until it breaks open and puffs, about 30 minutes.
3. Drain the wild rice and reserve.
4. While the wild rice is cooking, melt butter in a saucepan and cook onion over medium heat until golden.
5. Stir in white rice (not washed) and cook for 1 minute.
6. Season rice with salt and pepper.
7. Stir in warmed stock and bring to a boil. Cover and turn heat down to low. DO NOT STIR!
8. Simmer gently for 20 minutes, check for doneness then allow to cool for 5 minutes with the cover on.
9. Fluff rice with a fork and stir in parsley and cooked wild rice.
10. Taste and adjust seasoning, if needed.
11. Serve immediately or cool to reheat for later use.