



Locals Choice Club

Syrah pairings for Peterson Vineyards
2003 Dry Creek Valley Syrah

www.tastelocalwines.com

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Chicken Thighs Braised in Red Wine with Tomatoes and Olives and Garlic

- 6-12 chicken Thighs
- 2 tbsp. oil
- 10 cloves garlic
- 2 cups chicken broth
- 3 cups dry red wine
- 2 cups seeded tomatoes, fresh or canned, chopped
- 1 tbsp. tomato paste
- 1 cup olives, Calamata or Nicoise olives, pitted
- 3 tbsp. rinsed capers, rinsed

Saute Chicken thighs, skin side down, over medium high heat in single layer. Season with salt and pepper and cook to a light golden brown on each side for approx. 10 minutes total. Remove from pan and discard excess fat. Increase heat and add wine and reduce by half. Return chicken to pan along with garlic, chicken broth, tomatoes and paste. Bring to a boil and reduce heat to low and simmer 25 minutes.

Remove chicken and keep warm. Increase heat to high and add olives and capers to pan and simmer until liquid reduces in half. Return chicken to pan to heat thoroughly. Garnish with parsley and serve over polenta.

6-8 servings

Easy Moussaka

- 1 medium eggplant peeled and sliced into 1/2" rounds
- 1 cup crushed tomatoes
- 1 lb. potatoes, sliced thin
- Olive oil
- 1 cup Parmesan Reggiano
- 1 large onion, minced
- 2 cups plain whole yogurt
- 2 cloves garlic, minced

- 3 eggs, lightly beaten
- 1 lb. ground beef
- 3/4 cup light cream
- 1/2 tsp. nutmeg
- butter
- 1/2 tsp. cinnamon

Preheat oven to 375. Brush eggplant rounds with olive oil and season with salt and pepper. Heat 2 tbsp of oil in large non stick skillet and brown eggplant over medium high heat. Remove to a paper towel to drain. Heat 2 tbsp.. of olive oil in same large skillet and cook onion and garlic for 3 minutes. Add the ground beef and brown completely. Add the spices, and tomatoes. Bring to a simmer and cook for 10 minutes. In a second non stick skillet, heat 3 tbsp. olive oil and brown potato slices on both sides. Remove to a paper towel to drain and season with salt and pepper. In a buttered baking dish, layer potatoes, meat, eggplant and top with parmesan. In a medium bowl, combine yogurt, eggs and cream. Season with salt and pepper and pour over casserole. Let casserole sit for 10 minutes and then bake for 30-40 minutes or until golden brown and bubbly. Allow casserole to sit for 15 minutes before serving.

4 servings

Roasted Chicken with Orzo

For the marinade:

- 3 cups white wine
- 2 cups orange juice
- 2 tablespoons honey
- 1 large sweet onion, sliced (Vidalia, Maui)
- 2 teaspoons kosher salt
- 1 teaspoon fresh ground pepper
- 2 (3 to 4 pound) whole chickens

For the rub:

- 12 to 16 cloves fresh garlic, minced
- 2 teaspoons fresh pepper
- 3 tablespoons kosher salt

For the sauce:

- 2 shallots minced
- 2 teaspoons olive oil
- 1 tablespoon maple syrup or currant jelly
- 1 cup dried cranberries
- 2 cups red wine, reduced by 1/2
- 2 cups chicken broth (unsalted) or fresh chicken stock
- Salt and pepper
- 1 cup fresh cranberries

Mix all marinade ingredients together in large vessel or bowl. Add chickens and cover. Put in refrigerator overnight or for at least 4 hours.

Pre-heat oven to 400 degrees

In a bowl, mix the rub ingredients together. Remove chickens from marinade and cover with rub. Place in roasting pan and cook for 1 1/2 hours in oven, or until done. Remove from heat when done and let rest 15 minutes before cutting.

In a large sauté pan, add oil and shallots. Sauté until soft. Add syrup and dried cranberries. Stir for a few minutes. Add wine, and reduce by half. Add broth to pan and add salt and pepper, to taste. Strain through a fine strainer. Return strained liquid to pan and add fresh cranberries. Cook until they start to pop. Turn off heat. If a thicker sauce is preferred, add 1 tablespoon arrowroot to 1 tablespoon water, stir, and then add to sauce. Bring to a boil and, serve over chicken.

6-8 servings