



Total Locals Club

Recipes for pairing with Total Locals
Club October 2009 Selections

www.tastelocalwines.com

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Saffron-Braised Chicken with Garlicky Chickpeas

Pair with Grenache Noir, Serves 6

- 2 tablespoons olive oil
- 1 red onion, thinly sliced
- 1 teaspoon dried thyme
- ¼ teaspoon saffron threads
- 1 Tablespoon grated orange zest
- ¾ cup dry white wine
- 14 ounces canned diced or crushed tomatoes, undrained
- 14 ounces low-sodium chicken broth
- 12 chicken thighs, with skin and bones

Quick Chili Aioli

- ½ cup mayonnaise
- 2 cloves garlic, pressed or minced
- juice of ½ lemon
- ½ teaspoon chili powder or smoked hot paprika
- pinch of kosher salt and grinding of black pepper

Garlicky Chickpeas

- 2 cans chickpeas, rinsed and drained
- 3 tablespoons olive oil
- 2 cloves garlic, pressed or minced
- ⅛ teaspoon cayenne pepper
- ¼ cup chopped fresh mint
- ¼ cup chopped Italian parsley
- 1 cup crumbled feta cheese
- 1 crusty baguette, sliced into ½" thick slices, brushed with olive oil, and toasted

Preheat oven to 375F. Pat chicken thighs dry and season lightly with salt and pepper.

Heat the olive oil in a large Dutch oven over medium-high heat. Working in batches, sear chicken thighs on both sides and remove to a plate. When finished, sauté onions in same pot until soft and golden, 6-8 minutes. Add thyme, saffron, orange zest and wine, scraping up any chicken bits stuck to the pot. Add tomatoes and broth, and return mixture to a boil. Season lightly with salt and pepper.

Return chicken to pot — try to get all in one layer in the sauce. Cover and place in the oven. Bake until chicken is cooked through and tender, about 40 minutes.

While chicken is baking, combine Quick Chili Aioli ingredients and set aside.

Also while chicken is baking, lightly oil a small baking dish, tip in drained chickpeas, and toss with olive oil, garlic, and cayenne, along with a pinch of salt. Add to oven, alongside chicken, during the last 10-15 minutes of baking. Remove from oven and stir in mint, parsley and feta. Toast bread. To serve, place two thighs in each of six shallow bowls. Add a ladle or two of the sauce followed by a serving of the chickpeas. Put a dollop of the aioli on each toast slice and add a couple to each bowl.



Farfalle with Exotic Mushrooms

Pair with Pinot Noir, Serves 8

- 1 pound uncooked farfalle
- 1 tablespoon olive oil
- 1 tablespoon butter
- 20 ounces exotic mushroom blend, sliced
- 1 medium onion chopped
- 3 garlic cloves minced or grated
- 1 ½ teaspoons salt, divided
- ¼ teaspoon freshly ground black pepper
- ½ cup dry white wine
- ½ cup whipping cream
- 3 ounces goat cheese
- 1 cup grated fresh Parmigiano-Reggiano cheese, divided
- 2 tablespoons chopped fresh parsley

Cook pasta according to package directions, omitting salt and fat; drain. Save ½ cooking water if needed to add to pasta at end.

Melt the butter & oil in a large nonstick skillet over medium-high heat. Add the mushrooms and sauté until liquid evaporates. Add onion and garlic, 1 teaspoon salt, and pepper; cook 12 minutes or until liquid evaporates and mushrooms and onions are tender, stirring occasionally. Add wine; cook 2 minutes or until liquid evaporates, stirring occasionally. Remove from heat.

In small bowl combine whipping cream and goat cheese.

Add the cooked pasta, whipping cream/goat cheese mixture, Parmesan cheese, and 2 tablespoons parsley, tossing gently to coat. Stir in remaining ½ teaspoon salt. Garnish with minced fresh parsley.



Cranberry Sauce with Zinfandel

1 quart

- 1¼ cup granulated sugar
- zest of half an orange then thinly sliced
- ½ each vanilla bean split in half
- 2 each cinnamon sticks
- ½ cup sun-dried cherries
- 1½ cups Zinfandel
- ¼ tsp kosher salt
- ½ cup orange juice
- 1 lb fresh cranberries

Crackers and goat cheese if using as an appetizer

Place the sugar and orange zest in a food processor and grind until it is very fine. Place the sugar mixture and all ingredients except the cranberries in a non-reactive pan on medium-high. Boil until reduced to half. Add the cranberries and simmer. Once the berries start to burst, simmer another five minutes. Remove from the heat and break up the berries with a whisk. Remove the vanilla bean and cinnamon sticks. Let cool and refrigerate overnight. Stir before serving. Perfect for your Thanksgiving celebration or use this delicious sauce spooned over a whole fresh goat cheese served with crackers as an appetizer.

