



# Trust Carolyn Case Club

Recipes for Pairing with Trust Carolyn  
Club November 2009 Selections

[www.tastelocalwines.com](http://www.tastelocalwines.com)  
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## Keep your paws off my Rooster Fried Chicken

Recipe presented by Eric Luse, Owner, Winemaker Eric Ross Winery

"Just like our wines, the effort making this is the same so splurge a bit on ingredients. Buy that chicken from a trusted butcher and it will make this special. I experimented with this recipe and the easy trick is a double dip. The buttermilk then flour then panko is a crucial step and worth it! And most important, pair with my **Struttin Red 2007**." Eric Luse

Whole cut up Chicken-Buy from a trusted butcher and taste the difference

- 2 Cups Buttermilk
- 1 cup all purpose flour
- 1 cup Panko Bread Crumbs
- 1Tsp Coarse kosher salt
- 1 Tsp Coarse pepper
- 1 Tsp Paprika
- 1 Tsp Cayenne
- 1 Tsp Minced Garlic
- 1Tbsp Thyme
- 1 Tbsp Sugar



Generously salt and pepper chicken pieces. Coat and refrigerate the chicken in buttermilk for 2 hours.

Pre-heat the oven to 450 degrees 20 minutes prior to baking. Mix all dry ingredients, except the Panko in a mixing bowl.

Transfer seasoned flour to a shallow baking dish alongside a similar dish with the Panko.

Take each chicken piece out of the buttermilk laying them into the flour to coat. Shake off excess flour and immediately lay that piece into the Panko forcing it on with the your hands. Place that on a clean plate and repeat the process for each piece.

While the breading is setting up heat a cast iron skillet with Canola or similar oil that can take high heat.

Using tongs transfer each piece of chicken into the very hot oil cooking 6-8 minutes per side turning only once per side. As each piece is browned transfer to a roasting rack with a pan underneath to catch drips.

Bake at 450 degrees for another 20 minutes or until inside temperature reaches 165 degrees.

Serve with garlic infused buttermilk mashed potatoes, quick stir-fried greens and prepare to melt with the 2007 Struttin' Red!

2009 is a fast pace changing America. Slow down for one night with family & friends and Eric Ross wine with this heart-warming comfort meal.