



Total Locals Club

Recipes for pairing with Total Locals
Club April 2014 Selections

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Butterflied Chicken with Gruyere, Ricotta and Shallot Vinaigrette

Serve with 2010 Foggy Valley Pinot Noir

Ingredients

4 squab chickens about 1 pound each

Marinade:

1 clove garlic, minced
Juice and grated peel of 2 lemons
1/4 cup olive oil
Salt and pepper

Vinaigrette:

4 shallots, finely sliced
1/2 tablespoon unsalted butter
Pinch of granulated sugar
1 tablespoon champagne vinegar
1/4 cup olive oil
1/4 teaspoon Dijon mustard

Stuffing:

3 ounces Gruyere cheese
1/2 cup ricotta cheese
1 bunch watercress, stems removed, leaves minced
2 tablespoons chopped fresh basil
1 shallot, minced
1 clove garlic, minced
2 tablespoons olive oil
Salt and freshly ground black pepper
Lemon wedges, for serving

Ask your butcher to butterfly the chickens, or, cut out the backbone with kitchen scissors; break the wishbone, then turn each bird cut-side down and flatten it by pressing down with the heel of your hand. Turn it over and remove all the ribcage bones.

(If you find it difficult removing the ribcage from the raw chickens, take out the bones after the birds have been cooked. They will come away much more easily)

To make marinade: Mix together garlic, lemon juice and grated peel and oil; season with salt and pepper, and pour into a large shallow container (you might need 2 to hold the chickens). Add the chickens, turning them to coat, then cover and let marinate for at least 4 hours, but preferably overnight, in the refrigerator.

To make vinaigrette: Gently fry the shallots in the butter with the sugar until golden and lightly caramelized. Whisk together the vinegar, oil, mustard and some salt and pepper. Add the hot shallots and let cool. (This can be done several hours in advance.)

To make stuffing: In a bowl, mix together the Gruyere, ricotta, watercress, basil, shallot, garlic and oil. Season with salt and pepper. Remove the chickens from the marinade and dry well. Carefully loosen the skin of each bird without detaching it and push the stuffing underneath, spreading it over the flesh -- it's easiest to use your fingers. Smooth the skin over again and season with salt and pepper.

Cook on a ridged grill pan 7-8 minutes on each side, until tender and cooked through. Put them on warmed serving plates, drizzle a little of the vinaigrette over, and serve the rest on the side. Accompany with lemon wedges.

