



Total Locals Club

Recipes for pairing with Total Locals
Club July 2015 Selections

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Chicken Marie-Louise

Serves 6. Pair with 2012 Eric Ross Tempranillo.

Ingredients:

- 1 Tbsp butter
- 1 Tbsp oil
- 1 chicken cut into pieces or 6 chicken breasts
- 1 chopped onion
- 2 lbs. carrots, peeled & sliced
- 2 lbs. tomatoes quartered
- 1 fresh tarragon sprig
- 2 c dry white wine
- 1 Tbsp tomato paste
- 3/4 c creme fraiche
- Salt & Pepper to taste

Directions:

In a large saute pan melt butter & oil and saute chicken & onion until brown, 5 minutes per side. Transfer to large heavy pot adding vegetables, tarragon and wine plus water to cover chicken. Bring to boil and skim off foam. Reduce heat to low and simmer 30 minutes. Remove chicken and cover with foil.

Transfer the cooking liquid and vegetables to a food processor or use emulsion blender and puree. Return to pot and add tomato paste and creme fraiche. Add the chicken and simmer 5 minutes.

