



Total Locals Club

Recipes for pairing with Total Locals
Club April 2017 Selections

www.localstastingroom.com
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Bill's Italian Chicken

Serves 4 or 5. The perfect dinner to go with the 2014 William Gordon Zinfandel.

Ingredients:

Chicken Prep

- 5 chicken leg quarters
- Season to taste (salt & pepper, etc)
- 1 (28oz) can tomato purée
- 1 (6oz) can tomato paste
- 1 large yellow onion sliced (half rounds)
- 3 cloves garlic minced
- Sprig of fresh rosemary your garden
- 2 tbs fresh thyme your garden

Polenta Prep

- 1 cup polenta
- 3.5 cups chicken stock
- 1/2 cup cottage cheese small curd
- 2 tbsp butter
- Salt + pepper to taste

Veggie Prep

- 2 broccoli crowns
- 1 large red bell pepper
- Heirloom Italian sweet peppers your garden
- 2 shallots sliced
- 2 cloves garlic minced
- 2 tbsp olive oil

Preparation:

Preheat oven to 350°. Brown chicken, onion and garlic (5min). Place chicken in 9x13 baking dish. Combine purée, paste, onion, garlic, rosemary and thyme in baking dish. Bake for one hour.

Boil chicken stock, then turn heat to medium add butter and polenta...stir a lot.

Add cottage cheese. Turn heat to simmer and cover.

Sauté ingredients until al dente

Enjoy all of this with a glass of William Gordon 2014 Zinfandel. ...Saluté!

