



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 a 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!

