

PELLER ESTATES

Chef Parsons' Barbeque Coq Au Vin

Ingredients

4	whole chicken breasts
1	shallot, peeled and chopped
½ bunch	rosemary
4	garlic cloves, peeled
1 cup	Peller Estates Private Reserve Baco Noir 2007
½ tsp	black peppercorns
2 sticks	cinnamon
¼ cup	blackberries
1 tsp	cocoa powder

Marinate chicken with shallots, rosemary, blackberries, cinnamon, pepper, garlic cocoa powder and red wine for approximately 24 hours. Remove the chicken from the marinade. Brown the chicken on a hot barbeque. Strain the wine from the marinade, placing the wine in a pot to reduce and the herbs and spices on the barbeque. Transfer the grilled chicken breast on top of the herbs and slowly cook on the barbeque for approximately 15 minutes (until chicken is cooked through). While the chicken is cooking reduce the wine from the marinade and serve with finished coq au vin.

(Recipe Makes 4 portions)

Suggested Pairing: Private Reserve Baco Noir 2007

Jason Parsons
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