

Chef from the Hood Recipes



Chef: Culinary Director, Dan Berman & Executive Chef, David Connors
Fiesta & Pacific Markets

Restaurant: Pacific Market

Recipe: Pan Roasted Chicken with Garlic, Rosemary and White Wine

Ingredients:

- ❖ 2 tablespoons Clover butter
- ❖ 2 tablespoons vegetable
- ❖ 2 to 3 cloves garlic
- ❖ 1 Fulton Valley frying chicken, 2 ½ pounds, washed in cold water, quartered, dried thoroughly
- ❖ A small bunch of fresh rosemary, cut in pieces
- ❖ Salt
- ❖ Fresh ground black pepper, 6 twists of the mill
- ❖ ½ cup dry white

Servers 4

Preparation:

Heat the butter and oil in a deep skillet or sauté pan over medium high heat. When the butter foam begins to go down, add the garlic and the chicken quarters, skin side down, and cook until the chicken is well browned on the skin side. Now turn the chicken over and add the rosemary. If the garlic starts to blacken remove it, but if it stays a deep golden brown, then leave it in until the chicken is cooked. Control the heat so that the cooking fat stays hot but does not burn

When you have browned the chicken well on all sides, add a large pinch of salt, the pepper, and the wine. Allow the wine to bubble rapidly for 2 to 3 minutes, and then lower the heat until it is just simmering, and cover the pan. Cook slowly until the chicken is tender at the pricking of a fork. It should take about 30 to 35 minutes. Turn the chicken two or three times while cooking. If you see that the cooking liquid has dried up, you can add 1 to 2 tablespoons of water as needed

Transfer the chicken to a warm serving platter, removing the garlic from the pan if you have not done it already. Tilt the pan, drawing off all but 2 Tablespoons of the fat with a spoon. Return the pan to high heat, adding 2 to 3 tablespoons of water, and scraping up the cooking juices in the pan. Pour pan juices over the chicken and serve

Garnish with fresh rosemary and serve with blanched and lightly buttered asparagus spears, roasted potatoes, and a cheerful glass of Pacific Palate Chardonnay.