

Chef from the Hood Recipes



Chef:

Vineyardist Joe Ramazzotti (on right) & Winemaker Robert Keeble makers of Pacific Palate Wine

Recipe:

Garlic-Rosemary Chicken simmered in Chardonnay!

Ingredients:

1 cut-up chicken
1/4 to 1/2 cup olive oil
3 branches of rosemary
1 head of garlic with the cloves separated & peeled
salt & fresh ground pepper
1 to 2 cups Pacific Palate 2002 Chardonnay

.. Joe and Norma Ramazzotti love to cook, and they try to
.. sit down at the dinner table with their children at least a
.. few nights every week. Like most modern couples, they
.. have little time for cooking complicated meals. This dish
.. is very easy and will make your kitchen smell delicious -
.. like an Italian grandmother had been slaving over your
.. hot stove all day. Serves four. Mangia! Note to the cook:
.. Joe and Norma make a salad and boil pasta while the
.. chicken cooks. Pasta may be tossed with some melted
.. butter or olive oil, fresh minced parsley and grated
.. cheese like Parmagiano Reggiano, Romano or dried
.. Vella Jack. Since the chicken has so much flavor, the
.. pasta can be very simple. Serve the salad and pasta
.. alongside the chicken. Drink the remainder of the
.. Chardonnay and enjoy!

.. Get out a large, heavy skillet with a lid. Add the oil to the
.. pan and heat it. Add the chicken in a single layer, skin
.. side down, and brown the first side. Strip the rosemary
.. leaves from the stems and add to the pan as you brown
.. the chicken. Add the peeled garlic cloves and continue
.. browning. Turn over the pieces of chicken, reduce heat
.. to medium and brown the second side. Add a bit more oil
.. if necessary. (Move the garlic around the pan so that it
.. doesn't burn.) Season the chicken with salt & pepper.
.. Pour the wine over all. Cover the pan and let chicken
.. simmer approximately 20 more minutes or until it is
.. cooked through.

Ramazzotti Wines recently released their 2002 Pacific Palate Mariani Vineyard Dry Creek Chardonnay and 2002 Pacific Palate Pighi Vineyard Alexander Valley Syrah. Both are available now, only through Fiesta and Pacific Markets!