



# STONE'S THROW WINERY

## **Bachelor Chicken**

Wines paired: 2006 Primitivo Riserva, Lodi  
2006 Zinfandel, Lodi Gamba

From the Russell Turco  
“Didn't know company was coming and I need to cook” Collection

How many times have I cooked this over the years? Lots.

Time Invested: 1 hour      Serves 4

Have your butcher cut a LARGE CHICKEN into pieces leaving them on the bone with skin on...or if that elusive butcher is in the south of France for a week, use thighs and drumsticks. Heat 5 tablespoons of OLIVE OIL in a braising or other high sided pan. SALT the chicken pieces on the skin side and fry on moderate heat turning after 7-8 minutes. Fry both sides until golden brown. Remove chicken pieces and put them aside in a warm bowl. Add 6-7 ounces of WHITE or RED WINE to the pan and stir lightly on moderate-plus heat until most wine has evaporated. Add 6 chopped GARLIC CLOVES, two sprigs THYME, six SAGE LEAVES and four fresh ROSEMARY LEAVES. Stir well. Once all this is bubbling add chicken and lower heat to a simmer. Cook for 30 minutes turning chicken occasionally. Add 1/2 cup BLACK OLIVES (Kalamata are best here) or, use green olives and 8 torn BASIL LEAVES. Cook for 5 more minutes then squeeze a large LEMON over your pan before serving.  
Dress with fresh ground PEPPER and CAPERS.

Attn: Bachelors - - you owe me for this one!