Celebrate Your Cellar

CRANBERRY ORANGE CHICKEN



2023 **GRENACHE**, DENTELLE DE FER

Our favorite part about the change of the seasons is being able to utilize seasonal ingredients in our recipes. Navel oranges lay the foundation of this dish as the cranberries take the lead, creating the *perfect balance* of acid and bitterness, with a touch of sweetness from the honey. This is a pairing that *truly complements* the characteristics of a lightly-chilled glass of *Grenache*. Plum, berry, and orange spice flavors in the wine are elevated following a bite of juicy chicken coated in an emulsion of cranberry and orange. It's a *must-try* recipe for the upcoming holiday season.

Cook Time

50 MINUTES

Yield

4 SERVINGS

Allergens

NONE

INGREDIENTS:

- 5 Navel Oranges
- 4 - 6 bone-in, skin-on chicken thighs
- 1 large Shallot, *thinly sliced*
- 2 ½ cups - fresh or frozen Cranberries
- 2 Cinnamon sticks
- 5 Tbsp - LFHF Organic Honey
- Salt & Pepper, *to taste*
- For Garnish, fresh Parsley

PREPARATION:

One:

Preheat oven to 425°. Trim ends off 1 **orange**, then cut into ⅛ inch thick slices & reserve. Zest 2 **oranges**, & juice with the remaining 2 **oranges**. Pat the **chicken** dry using a paper towel & season with **salt** & **pepper** on all sides.

PREPARATION *(continued)*:

Two:

Heat a large, ovenproof pan over high heat. Place the **chicken**, skin-side down, in the pan & cook for 5-6 minutes, until the skin turns crisp & lightly golden.

Three:

After chicken has crisped on one side, flip & cook for 3 minutes on the other side. Transfer chicken to a plate. Reduce heat to medium-high.

Four:

Add the **shallot** & **orange slices** to the pan. Cook, stirring occasionally, for 3 minutes, until both have softened. Add the reserved **orange zest** & **juice** to the pan. Scrape the bits off the bottom of the pan. Simmer for 4 minutes, until the orange juice has reduced.

Five:

Add the **cranberries**, a large pinch of **salt**, **black pepper**, the **cinnamon sticks**, 3 Tbsp of **honey** & ¾ cup of **water** to the pan. Mix until combined & bring a boil. Arrange **chicken** in pan, skin-side up, adding any accumulated juices. Simmer for 4 minutes.

Six:

Place pan in the oven & roast for 12 minutes, until chicken is cooked through. Drizzle remaining **honey** over chicken & broil for 1-2 minutes, until the honey on top caramelizes. Remove cinnamon sticks & mash cranberries. Serve with a large scoop of sauce & garnish with **parsley**.

Watch the video here →

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