



WINERY & VINEYARDS™

*Pecan-Crusted Roasted Chicken Breasts*

*To Accompany Alma Rosa 2007 Pinot Noir Sta. Rita Hills*

*By Chris Burroughs, Tasting Room Manager*

2 bone-in chicken breasts (with skin)

1-2 Tbsp olive oil

½ tsp white pepper

1-2 tsp thyme leaves (fresh or dried)

Creole seasoning, to taste

½ c finely chopped pecans

2 Tbsp butter

1 Tbsp maple syrup (optional)

Splash of medium sherry

Preheat oven to 400°.

Rub chicken breasts with olive oil mixed with pepper, thyme and Creole seasoning. Pat pecans onto chicken to form a coating. Drizzle with a bit of melted butter (with 1 Tbsp maple syrup, if using).

Put chicken pieces, skin side up in a heavy oven-proof skillet (cast iron is best) and place in oven to roast, approximately 25 minutes.

When done, remove pan from oven, set chicken aside and deglaze pan with splash of sherry.

Plate chicken and serve topped with pan sauce.

Great served with mashed potatoes and fresh green beans.

Makes 2 servings