



Fall Roasted Chicken with Apple & Fennel

paired with our 2007 La Cruz Vineyard Chardonnay

1 whole chicken, cut into 8 pieces
4 T. vegetable oil, divided
½ yellow onion, sliced thinly
½ fennel bulb, sliced thinly
1 apple, sliced thinly
3 t. rosemary, chopped and divided
8 garlic cloves, whole
1 T. cognac
2 c. apple cider, divided
2 c. chicken broth
2 apples, cut into a ¾" dice
1 T. butter, cut into small dice

Serves 4
Recipe by Megan Thomas

Season chicken pieces with salt and pepper and brown in a Dutch Oven over medium high heat with two tablespoons oil. Remove chicken and keep about one tablespoon of fat in pan, reserve extra fat. Over medium-low heat caramelize onion, fennel, apple and one teaspoon of rosemary for about 25-30 minutes. Turn heat up to medium and sauté garlic cloves until lightly golden. Deglaze pan with cognac and one cup of apple cider; reduce over medium heat until au sec or all of the liquid has evaporated. Be careful not to burn any of the vegetables. Add chicken, remaining cider and broth. Braise uncovered in a 350 degree oven until chicken is tender about 30 minutes, covering if liquid is reducing less than half of the original amount. Remove chicken from pan, let rest covered in a warm area. Degrease sauce and reduce over medium high heat by half. Add apples and stir in butter. Serve chicken spooning the sauce on top.

Pour a glass of 2007 La Cruz Vineyard Chardonnay and enjoy!