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Pan Roasted Half Chicken with Sicilian Style Relish
paired with
Ottimino Vineyard 2004 Zinfandel

Serves 4

Ingredients:

4 halves skin on chicken breasts, wing bone attached

For Relish; 1/2 cup green olives, chopped
1/2 cup pine nuts, toasted
1/2 cup red onion, small dice
1/2 cup currants
6 ounces champagne vinegar
12 ounces extra virgin olive oil
1 tablespoon fresh thyme, chopped
1 arbol chile stem and seeds removed
1 sprig rosemary

Procedure:

In a small sauté pan, sweat onions with chile and rosemary until soft and tender. In a separate pan combine currants and vinegar. Heat to a simmer, then set aside to plump and cool. Once cool, combine all ingredients.

Heat oven to 425. Season chicken with salt and pepper. Heat a large, oven proof skillet on high. Place chicken skin side down in pan. Let sear for two minutes and place skillet in oven. Roast chicken until done. Transfer to serving platter and drizzle relish on top of breasts (chicken).