

***GRILLED SQUAB WITH DRIED CHERRIES AND
BLOOD ORANGE CABERNET SAUCE***

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***2007 MICHAEL POZZAN KNIGHTS VALLEY
CABERBET SAUVIGNON***

SERVES: 6

INGREDIENTS:

6 14-16 oz boneless squab, breasts and leg thigh pieces, separated

MARINADE SAUCE:

½ cup Cabernet

¾ cup cranberry juice

½ cup blood orange juice (about 4 blood oranges)

1 tablespoon chopped orange zest

1 tablespoon chopped shallot

6 ea Juniper berries

2/3 cup dried cherries

1/3 cup olive oil

2 tablespoon butter

Kosher salt & freshly ground black pepper

METHOD:

Combine all ingredients for marinade, except butter, and marinate squab refrigerated, for 4-6 hours. Remove squab from marinade and pat dry with paper towels. Pour marinade into a sauce pan and reduce by half, whisk in butter, 1 tablespoon at a time. Rub squab with oil, salt, and pepper and let stand at room temperature for 2 to 3 hours. Prepare a fire in a charcoal grill. Pat squab pieces dry with paper towels and grill, skin side down, over hot coals for 5 to 7 minutes. Turn and continue cooking until done, 3 to 5 minutes. Legs should be cooked slightly longer than breasts, which should be medium-rare. Transfer to platter and spoon cherry- Cabernet sauce on top. Serve on wild rice with grilled asparagus and 2007 Michael Pozzan Cabernet!