

GAINNEY

VINEYARD

Chicken with Riesling

Prepare this recipe with the Gainey *Limited Selection* Riesling!

5 tablespoons unsalted butter
One 3 1/2-pound chicken, quartered
Salt & Freshly ground pepper
1 large shallot, minced
2 tablespoons Cognac

1 cup Gainey *Limited Selection Riesling*
6 ounces white mushrooms, sliced 1/4 inch thick
1 tablespoon all-purpose flour
1/3 cup heavy cream

Melt 2 tablespoons of the butter in a large skillet. Add the chicken, season with salt & pepper and cook over moderate heat until slightly browned, about 4 minutes per side. Add the shallot and cook, stirring for 1 minute. Add the Cognac and carefully ignite it with a long match. When the flames subside, add the Gainey Riesling, cover and simmer over low heat until the chicken breasts are just cooked, about 25 minutes. Transfer the breasts to a large plate and cover with foil. Cover and simmer the legs until cooked through, about 10 minutes longer. Transfer to the plate.

Meanwhile, in a medium skillet, melt 2 tablespoons of the butter. Add the mushrooms, season with salt & pepper and cook over low heat until the liquid evaporates, about 7 minutes. Increase the heat to moderate and cook, stirring, until browned, about 3 minutes.

In a bowl, blend the flour and the remaining 1 tablespoon of butter. Stir the cream into the large skillet; bring to a simmer. Gradually whisk the flour paste into the cooking liquid and simmer, whisking, until no floury taste remains, 3 minutes. Season with salt & pepper. Return the chicken to the skillet, add the mushrooms and briefly reheat. Serve with noodles, rice or boiled potatoes.

Serves 4