

Garam Masala Crusted Chicken with Fig Jus

SERVINGS: 4

Recipe Courtesy of Food and Wine

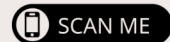


FOLDED HILLS
WINERY · RANCH · FARMSTEAD



PAIR WITH:

Folded Hills 2021 GSM...a classic Rhône-variety blend of Grenache, Syrah, and Mourvèdre with many red fruit aromatics: dark red cherry, pomegranate, and a hint of cranberry. Full-bodied and brooding, it is balanced with elegant tannin and barrel spice with a touch of leather.



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DIRECTIONS

- Preheat the oven to 450°F.
- In a small bowl, mix the garam masala with the oil.
- In a roasting pan, rub the chicken all over with the garam masala oil and season with salt.
- Roast the chicken for 15 minutes.
- Reduce the oven temperature to 350°F and continue roasting for 45 minutes, basting twice.
- Return the oven temperature to 450°F and crisp 10 minutes.
- Transfer the chicken to a carving board and let it rest for about 10 minutes.
- Meanwhile, in a medium saucepan, combine the chicken stock with the garlic and tamarind paste and bring to a boil over high heat.
- Reduce the heat to low and simmer until the garlic is very soft, about 40 minutes.
- Strain the stock through a coarse sieve and press the garlic through.
- Stir in the figs and honey, cover and let steep until the figs are tender, about 10 minutes.
- Carve the chicken.
- Reheat the fig jus, season with salt and pepper and serve with the chicken.

INGREDIENTS

- 2 each 1.75 oz jars of quality garam masala
- 3 Tbsp vegetable oil
- One 3 ½ lb chicken
- Salt
- 1 cup chicken stock or low-sodium broth
- 5 garlic cloves
- 1 tsp tamarind paste
- 4 dried Black Mission figs, stemmed and quartered
- 3 Tbsp cup honey
- Freshly ground pepper

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