

Red Wine Roasted Chicken with Grapes and Herbs

SERVINGS: 6

Recipe Courtesy of Robin Deem



FOLDED HILLS
WINERY · RANCH · FARMSTEAD



PAIR WITH:

Folded Hills Estate Grenache...a smooth yet complex wine with bright acidity and weighty structure, which pairs beautifully with many foods, especially roast chicken or turkey, and grilled veggies. Estate Grenache is made entirely from fruit grown on our estate vineyard, tucked into the slopes of Folded Hills.



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INGREDIENTS

- 5 lb whole chicken
- 1 cup red table wine
- Salt & pepper
- 2 sprigs each fresh rosemary, sage and thyme (plus additional for garnish)
- 1 lb seedless red grapes
- 2 large shallots, peeled and quartered

DIRECTIONS

- Preheat oven to 400°.
- Remove innards from chicken and rinse with cold water. Let drain in large colander for 2 minutes.
- Pat chicken dry and place in roasting pan, breast side down. Pour red wine all over and inside chicken. Season with salt and pepper.
- Stuff the fresh herbs inside chicken.
- Place chicken in oven and lower heat to 350°. Roast, uncovered, for 15 minutes.
- Remove chicken from oven and flip chicken over so that breast side is facing up.
- Return to oven and continue cooking until a meat thermometer inserted into thigh reads 160°. Start checking temperature after about 90 minutes. For the last 10-15 minutes of cooking, add shallots and grapes to bottom of roasting pan.
- Once meat thermometer reads 160°, remove from oven. Transfer grapes and shallots to a serving platter first, and then transfer chicken so it sits in the middle of the grapes and shallots. Garnish with additional fresh herbs.

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