



Trust Carolyn Case Club

Recipes for pairing with Trust Carolyn
Case Club November 2010 Selections

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707. 857.4900

Basque Chicken, Sautéed Chorizo and Artichokes

Pair with Eric Ross Tempranillo 2009 - Serves 6

Ingredients

- 4-6 oz chorizo, sliced ¼ inch thick
- 2 Tbsp extra-virgin olive oil
- 6 whole chicken legs, split (3½ pounds)
- Salt and freshly ground pepper
- 2 medium red bell peppers, cut into ½-inch-thick strips
- 2 medium red onions, thinly sliced
- 6 large garlic cloves, thinly sliced
- 2 large thyme sprigs
- 1 cup cherry tomatoes, halved
- ¾ cup dry sherry
- 2 teaspoons sweet paprika
- ¾ teaspoon crushed red pepper
- One 9-oz package frozen artichoke hearts, thawed and pressed dry
- 2 Tbsp shredded basil
- Steamed rice or crusty bread for serving

Directions

Heat a very large, deep sauté pan and add the chorizo and cook over moderate heat, stirring, until lightly browned and some of the fat is rendered, about 5 minutes. Transfer the chorizo to a large plate.

Heat the olive oil in the pan. Season the chicken with salt and pepper and cook over moderately high heat, turning once, until well browned, 15 minutes. Add the chicken to the chorizo.

Add the bell peppers, red onions, garlic, and thyme to the pan and cook over moderate heat until barely softened, about 5 minutes. Add the tomatoes, sherry, paprika, and crushed red pepper and cook for 1 minute, scraping up any browned bits from the pan.

Return the chicken and chorizo to the pan. Cover and simmer over moderately low heat, turning occasionally, until the chicken is cooked through, about 25 minutes. Add the artichokes, tucking them in between the chicken pieces. Raise the heat to moderate and cook, uncovered, until the sauce is slightly thickened, about 10 minutes.

Transfer the chicken to a deep platter. Stir the basil into the sauce and spoon over the chicken. Serve over rice or with crusty bread.

