

Estd. 1976

NAPA CELLARS

CHICKEN SAFFRON BROCHETTES WITH SPANISH CHORIZO

Pair with Napa Cellars Chardonnay

A trip to Spain was the inspiration for a recipe that rearranges traditional ingredients for New World tastes. Free range chicken gives the best flavor and texture in such a simple treatment—an excellent match for Napa Cellars Chardonnay.

Serves 4

INGREDIENTS:

2 lbs. boneless chicken meat (breast and/or thigh), skin left on
Salt, freshly ground black pepper
½ teaspoon oregano
1½ teaspoons saffron
¼ teaspoon thyme
1 teaspoon minced garlic
¼ cup red wine vinegar
½ cup olive oil
½ cup minced white onion
8 oz. Spanish chorizo or linguisa sausage, cut in ¼ inch rounds
½ cup black olives (Kalamata type)

INSTRUCTIONS:

Cut chicken meat in cubes about 1 inch on each side. Season with salt and pepper. Rub the saffron and herbs between your fingers and sprinkle evenly over chicken pieces; transfer to a small bowl. Gently mix in the garlic, vinegar and olive oil; cover and refrigerate overnight. Slice the chorizo and alternate pieces of chicken and sausage on 8 metal skewers (use about 4–6 pieces of chicken and 4 rounds of sausage on each). Bring to room temperature. Build a medium fire and grill the brochettes, turning frequently as needed to brown evenly, about 5–10 minutes. Serve on a bed of couscous and garnish with olives.

FOUR DECADES IN THE NAPA VALLEY

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