



## **Poulet Rôti avec Pinot Noir**

5 lb. chicken, cut up and rubbed  
Olive oil  
1 large carrot, diced  
2 stalks of celery, diced  
½ medium onion, diced  
6 cloves garlic, minced  
1/3 cup of water  
½ cup of Lava Cap Pinot Noir  
1 large bay leaf

### **Chicken Rub**

Small bunch of fresh sage  
Small bunch of fresh rosemary  
6 cloves of garlic



Preheat oven to 350°. In a sauté pan add olive oil, carrots, celery, onion and garlic. Sauté until the onion starts to turn transparent. Once this is done, remove the vegetables to a roasting pan, spreading evenly. Leaving the heat on, in the same pan sear the pieces of chicken and transfer then to the roasting pan, laying them across the sautéed vegetables. Once all the pieces of chicken are done, add the water, the wine and the bay leaf to the pan. Bring this to a boil and pour the mixture over the chicken.

Bake approximately one hour, but do check the temperature with a thermometer to ensure that the thickest chicken pieces are cooked. Remove the chicken from the oven. Strain the pan juices and pour over the chicken.

Serve with fragrant jasmine rice and fresh steamed spinach, and of course, the **Lava Cap Pinot Noir**.

Recipe provided by Barbara Beacham.