

◆ HANDLEY BRIGHTLIGHTER WHITE ◆

POT ROAST CHICKEN WITH DATES

1 large chicken
Salt & freshly ground black pepper
Butter or vegetable oil
1 large onion, finely chopped
1 stick cinnamon
6 whole cloves
1 tsp turmeric
½ c chicken stock
½ c medium-dry sherry

2 Tbsp honey
1 Tbsp lemon juice
1 Tbsp Dijon mustard
1 clove garlic, chopped
1 tsp minced fresh ginger or
½ tsp dried ground ginger
7 oz pitted dates
finely grated rind of 1 orange

over please 🍴 🍴

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Choose a pot with a tight fitting lid, large enough to hold an entire chicken. If the lid is loose, place a sheet of foil between it and the pot. Season the chicken with salt and pepper. Heat a little butter or oil in the pot and brown the bird well all over. Remove the chicken, add the onion to the pot, and sauté until golden. Add the cinnamon, cloves, turmeric, chicken stock, sherry, honey, lemon juice, mustard, garlic, and ginger. Place chicken on top. Cover and simmer for 30 minutes. Add the dates and orange rind and continue cooking until the meat is tender and beginning to fall off the bone – about 30 minutes more. Transfer chicken and dates to a warm serving dish. Check the flavor and consistency of the sauce and add salt or lemon juice if needed. To give it a little kick, bring up the heat by adding a dash of cayenne. If the sauce is too thick, add more chicken stock or sherry. If it's too thin, reduce by simmering uncovered. Pour sauce over the chicken and serve with rice and vegetables.