

◆ HANDLEY WATER TOWER WHITE ◆

ROAST CHICKEN WITH SPICED ORANGE SAUCE

3 teaspoons dried currants or raisins
Juice of 4 large oranges
1 whole chicken, quartered
Salt & Pepper
1 tablespoon butter
1 tablespoon olive oil
2 small red onions, sliced into half
moons
6 cloves garlic, sliced

1 tablespoon coriander seeds,
ground in spice blender,
or 1 teaspoon ground coriander
3 small dried red chilies, crushed
2 cinnamon sticks
2 ounces whole blanched almonds, toasted
2 small oranges, roughly chopped
2 cups chicken stock
1 bunch fresh mint

Cover the currants with half the orange juice, microwave on high for 1 minute (or heat the juice in a small saucepan). Let soak for 30 minutes.
Season chicken with salt & pepper.

over please 🍷 🍷

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Heat butter & oil in an oven-proof sauté pan, brown, remove from pan.

Add onions and cook for about 7 minutes.

Add chilies, coriander, and garlic, and cook for 3 more minutes.

Add cinnamon, almonds, currants and soaking water, the remainder of the orange juice, chopped oranges, and mint. Bring to a boil, place chicken in pan, place pan in 350 degree oven for 1 hour or until the chicken is done.

Remove chicken, discard mint and cinnamon, place over high heat and boil for 5 minutes or until syrupy. Arrange chicken on a platter and pour the sauce over it.