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Peppered Chicken with Navarro Verjus

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Serves 4

1 plump frying chicken, cut up
1/4 c. fresh rosemary, chopped
2 cloves garlic, minced
1/2 c. Navarro Verjus
1/3 c. Stella Cadente Extra Virgin Olive Oil
1/4 tsp. fresh ground black pepper
1/2 tsp. salt

Toss chicken pieces in bowl with all ingredients. Refrigerate for at least two hours, tossing occasionally. Grill over medium to low coals, painting with reserved marinade, until skin is golden and chicken is done (pierce thigh with knife to see if juices are clear and not pink). This is a wonderful summer/fall dish, perfect with grilled new potatoes on skewers painted with the same marinade. To finish the spuds, sprinkle with fresh grated parmesan or asiago cheese before serving.

Recipe courtesy of Navarro Vineyards, Anderson Valley, Mendocino County 707-895-3686

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