

ORANGE SUPREME CHICKEN

Chef Christo Gonzales

Chef's wine recommendation: Cocktails Sur Lie, The Mule

Roast Chicken with an orange glaze. Served with confetti mashed potatoes, arugula salad and orange supremes.

"This dish pairs beautifully with The Mule. The drink nicely plays off the thyme-orange glaze and the soft unctuousness of the roast chicken. And the spicy bite of the arugula complements the effervescence of The Mule."

INGREDIENTS:

4 chicken quarters with thigh bone removed
5 large potatoes, peeled and cubed
1 purple potato, peeled and diced fine
1 large carrot, peeled and diced fine
1/2 cup of chopped parsley
1/3 cup milk
1 stick butter
1/3 cup cream cheese
3 cups orange juice
1 thyme sprig
3 tbsp honey
1 cup leeks, sliced thin
orange supremes
arugula
diced red pepper for garnish



METHOD:

Preheat oven to 400F.

Place semi-boneless chicken quarters on a baking sheet. Arrange chicken pieces so leg portion is elevated; you can secure it with a toothpick to keep it upright. Put chicken in hot oven for 10 minutes then reduce heat to 350F and cook until internal temperature is 165F. Remove from oven and let rest.

While chicken is cooking, boil the potatoes until fork tender. Put orange juice, honey and thyme in a sauce pan and reduce to a syrup. When potatoes are soft, puree them with an immersion blender adding in the milk, butter and cream cheese. When potatoes are creamy, add in the parsley, purple potato and carrot to make the confetti. Sauté the leeks in a little garlic and olive oil until just tender.

PLATING:

Place a large spoonful of the confetti mashed potatoes on a plate; top with chicken and drizzle with reduced orange juice. Sprinkle with the diced red pepper and some of the sautéed leeks. Serve with an arugula salad with orange supremes; use more of the reduced orange juice as a dressing.

Serves 4