

THE COUNT COOKS!

with THE COUNT of BUENA VISTA WINERY



COUNT'S CHICKEN PINOT NOIR with Mushrooms and Fresh Basil

INGREDIENTS:

- 3 tablespoons olive oil
- Salt and freshly ground black pepper
- 2 split chicken breasts (bone in, skin on)
- 1/2 medium onion, chopped
- 8 cloves garlic, halved
- 1 small can drained, diced tomatoes, preferably from Italy, and a place you have never heard of
- 2 glasses of Buena Vista Geza's Pinot Noir
- 1 package (14.5-ounce) chicken broth
- 1 teaspoon dried oregano
- 1/2 teaspoon dried thyme
- 2 tablespoons unsalted butter
- 1 tablespoon all-purpose flour
- 8 ounces mixed wild mushrooms (cremini, oyster and shiitake), sliced
- 1/4 cup chopped fresh basil

1. Preheat oven to 350 degrees. Season chicken breasts with salt and black pepper.

2. Begin tasting the first glass of **Geza's Pinot Noir**. Notice the cherry and strawberry aromas and flavors. Consider how these bright, fruity attributes will meld with the earthy qualities of the mushrooms.

3. Heat 2 tablespoons of olive oil over medium-high heat in a Dutch oven.

4. Place chicken breasts skin side down in the hot oil and brown 4-5 minutes or until golden. Turn and brown the other side approximately 4-5 minutes. Transfer to a plate.

5. Heat remaining 1 tablespoon olive oil in the Dutch oven and add the onion.

6. Reduce heat to medium and cook onion 3-4 minutes or until softened.

7. Add garlic and cook 30 seconds or until fragrant. Stir in tomatoes and cook 1 minute.

8. Add the remaining wine and bring to a boil, scraping up any browned bits. Add the chicken broth, oregano and thyme and return to a boil.

9. Place chicken skin side down in the pot, cover tightly and place in the oven. Cook 1 hour, turning once or until chicken is thoroughly cooked and tender. Transfer Dutch oven to the stovetop.

10. Combine 1 tablespoon of butter with flour. Add to pot with chicken and bring to a simmer to thicken.

11. Heat remaining 1 tablespoon butter over medium-high heat in a skillet or sauté in a pan.

12. Add the mushrooms and cook 4-5 minutes or until browned. Transfer to pot with chicken, stir in chopped fresh basil, adjust seasoning with salt and black pepper and serve.

WINE PAIRING: Buena Vista Geza's Selection Pinot Noir

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