

THE COUNT COOKS!

with THE COUNT of BUENA VISTA WINERY



COUNT'S DIJON CHICKEN with Pinot Noir and Mushrooms

INGREDIENTS:

- 2 teaspoons olive oil
- 1 teaspoon butter
- 4 tablespoons balsamic vinegar
- 2 teaspoons Dijon mustard
- 4 large garlic cloves, chopped
- 4 small boneless, skinless chicken breast halves, pounded flat
- 1/3 cup chicken stock
- 1 and 1/2 glasses of **Chateau Buena Vista Sonoma Coast Pinot Noir**
- 1 large shallot
- 1 large Portobello mushroom, chopped into large cubes
- assorted fresh herbs, chopped (fennel, mint, thyme, oregano, parsley, rosemary)
- correct amount of salt and pepper

1. Place 2 ounces of balsamic vinegar, Dijon mustard, and garlic into a large bowl and mix
2. Put pounded chicken halves into bowl and mix until chicken thoroughly coated
3. Pour yourself one glass of **Chateau Buena Vista Sonoma Coast Pinot Noir**. Swirl glass and put your nose right into the glass. Smell deeply. Notice the aromas of blueberry and black tea. Sip with abandon. Give yourself up fully to the Pinot. Consider how the flavors of plum and orange peel will cool the intensity of the Dijon mustard, balsamic, and garlic
4. In a large skillet, heat olive oil and butter.

5. Place the chicken into the skillet and cook 5 to 8 minutes per side. Then transfer to a plate and cover to keep warm.
6. Pour the chicken stock and half of a glass of Chateau Buena Vista Sonoma Coast Pinot Noir into the skillet and stir until all bits of food are lifted off the bottom of the pan.
7. Add chopped shallot, mushroom pieces, fresh herbs, and remaining 2 ounces of balsamic vinegar. Cook until mushrooms are soft, about 3 minutes.
8. Return the chicken to the pan, heat till warm and life reveals itself as a marvelous thing. Serve immediately.

WINE PAIRING: Chateau Buena Vista Sonoma Coast Pinot Noir

Buena Vista Winery

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SONOMA, CA @BUENAVISTAWINES

