

RECIPE



RECIPE:

CHICKEN WITH FORTY CLOVES OF GARLIC

This traditional Provençal dish is a family favorite. The garlic and fennel require a wine that is both rich and aromatic, and the Esprit Blanc makes a perfect complement.

Serves: 5

Ingredients

1 whole chicken, in pieces (about 4lbs)	2 sprigs thyme
6 tbsps olive oil	1 tsp sea salt
40 cloves of garlic, unpeeled	ground black pepper
1 head fennel, cut into slices	¼ cup brandy
1 sprig fresh tarragon	

Mix olive oil, garlic cloves, fennel slices, and herbs in large mixing bowl.

Add chicken pieces, and toss so that chicken is completely coated with oil. Cover with brandy and add salt and pepper over the top.

Transfer entire mixture into a heavy casserole dish with tight-fitting lid, making sure chicken pieces are tightly packed.

Cover, and cook for 1 hour at 375 degrees.

Suggested sides: Crusty bread to eat with the roasted garlic