

BEST CHICKEN PAIRINGS

- * TOPPED W/ BRIE CHEESE
- * W/ LIGHT PASTA
- * ON A PIZZA

CHAMBOURCIN



ROSÉ

- * ROASTED
- * BARBECUE
- * W/ SPICY MUSTARD

CATAWBA



- * ORANGE
- * W/CHEDDAR

CONCORD



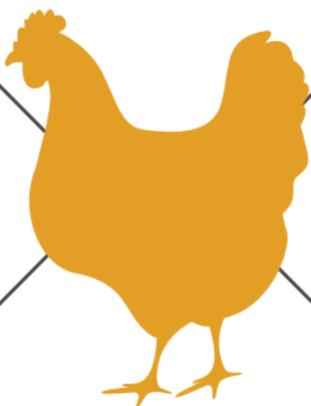
- * TOPPED W/ MUSHROOMS
- * W/RED SAUCE
- * ON A PIZZA

CHAMBOURCIN



LIGHT
RED

PAIRING CHICKEN & MISSOURI WINE



* GENERAL RULE

DARK
WITH
DARK

LIGHT
WITH
LIGHT

PAIR LIGHT MEAT WITH A LIGHTER
WHITE WINE AND DARK MEAT WITH A
LIGHT TO MEDIUM RED OR ROSÉ WINE.

BEST CHICKEN PAIRINGS

- * GRILLED
- * W/ ROSEMARY
- * IN FETTUCCHINE ALFREDO

CHARDONNEL



RICH
WHITE

- * GENERAL TSO
- * ENCHILADAS
- * W/ CHILIS

VIGNOLE



- * SAUTÉED IN OLIVE OIL
- * STUFFED W/ GOAT CHEESE

VIDAL



- * ON FRESH SALAD GREENS
- * W/ PESTO

SEYVAL



- * SWEET & SOUR
- * CURRIED
- * W/ GARLIC

TRAMINETTE



SPRING CHICKEN FRICASSEE WITH CARROTS AND TARRAGON



COOK TIME: approximately 45 mins - 1 hr | **YIELD:** 4 SERVINGS

COOKING DIRECTIONS · · · · ·

Heat oven to 250 degrees F (warm oven).

In a saucepan, combine chicken broth and carrots. Add bay leaves. Bring to a boil and cook until carrots are just tender, about 18-20 minutes. When carrots are tender, remove to a bowl. Reserve broth.

While carrots cook, season chicken thighs with salt and pepper. In a skillet that will hold chicken in a single layer, heat oil over medium high heat. Add chicken and sauté until brown, about 4-5 minutes per side. Remove chicken to an oven-safe dish and place in warm oven.

To the skillet, add wine, scraping up any brown bits on bottom of pan. Add reserved broth, bring to a boil, and reduce until liquid measures about 3/4 cup, about 12 minutes.

Add sour cream to pan, bring to a boil and reduce slightly. Sauce should measure about one cup. Add carrots and chopped tarragon and stir. Return chicken to pan, turning to coat in sauce. Remove to serving platter and garnish with tarragon sprigs.

INGREDIENTS · · · · ·

- 8 chicken thighs, boneless and skinless
- 1/2 tsp salt
- 1/4 tsp black pepper
- 3 cups chicken broth
- 2 cups carrot slices (1/4-inch)
- 2 bay leaves
- 1 tbsp olive oil
- 1/2 cup Missouri Chardonnay
- 1/2 cup low fat sour cream
- 1 bunch finely chopped fresh tarragon (+ sprigs for garnish)

Recipe courtesy of the National Chicken Council.

