

# Gabrielle's Garden Herb & Flower 'Wine Can' Chicken

Napa Valley wine country twist on a BBQ favorite

SERVES: 4-6  
PREP TIME: 15 minutes  
COOK TIME: 1 hour 15 minutes + 10 minute rest time  
TOTAL TIME: 1 hour 40 minutes

## INGREDIENTS

1 whole chicken, 4-4½ lbs.  
GC Napa Valley Gabrielle's Garden Herb & Flower Blend, 1 oz. pouch  
1 can 14 oz. chicken stock, organic low sodium  
3 Tbs. Dijon mustard  
2 lemons, zested then lemons sliced into ¼" rings  
1 cup 2016 Pietro Family Cellars Chardonnay, Oak Knoll District of Napa Valley  
4 rosemary sprigs  
4 cups chicken stock, organic low sodium



2-3 Tbsp. GC Napa Valley Natural Lemon Olive Oil  
2 Tbsp. butter, unsalted  
GC Napa Valley Natural Marjoram Finishing Sea Salt, as needed  
GC Napa Valley Natural Lemon Tellicherry Pepper, as needed

## TO PREPARE

- Preheat grill to medium high heat.
- Discard giblets and neck from chicken. Rinse chicken under cold water and pat dry with paper towels.
- Sprinkle Gabrielle's Garden Herb and Flower Blend inside chicken cavity. Generously rub blend underneath skin and on outside of chicken.
- Pour the 14 oz. can of chicken stock into a medium size heavy duty roasting pan mixed with the Dijon mustard and lemon slices.
- Pour 1 cup Chardonnay into the empty chicken stock can. Add to it the lemon zest and rosemary sprigs.
- Place can in center of roasting pan. Place cavity of chicken (legs pointing down) onto the can so it supports the chicken in an upright position. Place on grill. Monitor every 15 minutes to prevent burning of chicken and pan. Continuously add additional chicken stock to the pan as this can be used for a sauce. When chicken registers 165 degrees in the thickest part of the thigh, drizzle Lemon Olive Oil to coat the chicken and grill for an additional 5 minutes. Remove from heat. Very carefully, with tongs remove chicken from the can to a serving platter and let rest as the sauce is made.
- Strain the can liquid and pan drippings into a saucepan, reserving the lemon slices. Bring to a boil. Reduce to ½-¾ cup. Remove from heat and stir in 1 Tbsp. butter at a time. Season with Marjoram Finishing Sea Salt and Lemon Tellicherry Pepper if needed.

## TO SERVE

Place chicken on serving platter with lemon slices and carve. Serve with pan sauce in a separate bowl.

## WINE PAIRING

2016 Gabrielle Collection Juxtaposition Cabernet Sauvignon, Napa Valley



## SHOPPING LIST

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| 1 whole chicken, 4-4½ lbs.                     | 2 lemons   |
| 1 can 14 oz. chicken stock, organic low sodium | 1 cup 2016 Pietro Family Cellars Chardonnay, Oak Knoll District of Napa Valley |
| 1 box 32 oz. chicken stock, organic low sodium | 1 small bunch rosemary   |
| 1 jar Dijon mustard                            | 1 stick butter, unsalted   |

## MORE RECIPES & WINE COUNTRY FOODIE CLUB INFORMATION

As a Wine Country Foodie member, you enjoy our Napa Valley Estate Garden and Vineyard to your doorstep. Experience artisanal gourmet GC Napa Valley products and recipes with wine pairings.

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