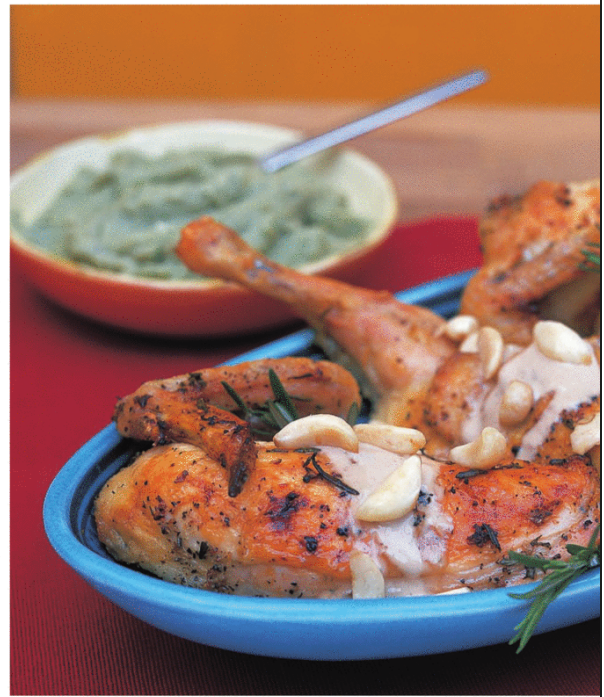


POULTRY STARS on the plate

by Lacey Griebeler

Poultry is a menu mainstay, but it doesn't have to be boring and bland. How about an inauguration-worthy duck recipe? Or a bold chicken with lots of garlic? Or Latin-inspired turkey, three ways? You'll definitely please palates, no matter what you decide.



INAUGURAL DAY LUNCHEON DUCK BREAST WITH CHERRY CHUTNEY

Maple Leaf Farms Inc., www.mapleleafarms.com

Yield: 10 servings

1/4 c. reserved cooked cherry mix
(from Cherry Chutney preparation)
10 6-oz. Maple Leaf Farms boneless
duck breasts with skin
2 T. water
Cherry Chutney (recipe follows)

Method (1) Put oven rack in middle position and preheat oven to 450°F. (2) Place reserved cooked cherry mix in a blender; purée until very smooth,

about 1 minute. Reserve for glazing duck. (3) Score duck skin in a crosshatch pattern with a small sharp knife, and season duck with salt and pepper. Heat water in an ovenproof 12-inch heavy skillet over low heat until hot, then add duck, skin-side down. Cook duck, uncovered, over low heat, without turning, until most of fat is rendered and skin is golden brown, about 25 minutes. (4) Transfer duck to a plate, and discard all but 1 T. fat from skillet. Brush duck all over with reserved cherry glaze; return to skillet, skin-side up. Transfer duck to oven; roast until thermometer registers 135°F for medium-rare, about 8 minutes. Remove from oven, rest for 5 minutes. (5) Holding a sharp knife at a 45-degree angle, cut duck into slices. Serve with Cherry Chutney.

Cherry Chutney

1 T. extra virgin olive oil
1/2 c. chopped onion (1 small)
3 garlic cloves, crushed
1 T. shallot, finely chopped
1/2 t. black pepper
1/2 t. ground cumin
Scant 1/4 t. dried hot red pepper flakes
3/4 t. salt, divided
1/2 c. red bell pepper (1/2 medium),
coarsely chopped
1 plum tomato, coarsely chopped

1/4 c. dry red wine
1 1/2-2 T. cider vinegar
2 T. sugar
1/2 t. Dijon mustard
1 3-c. can Oregon Bing cherries,
quartered and divided
1 T. fresh tarragon or chives, chopped
1/2 c. golden raisins

Method (1) Heat oil in a 2- to 3-qt. heavy saucepan over moderate heat until hot but not smoking; cook onion, garlic and shallot, stirring occasionally, until golden, about 7 minutes. Add tomato paste, black pepper, cumin, hot pepper flakes and 1/4 t. salt, and cook and stir 30 seconds. Reduce heat to medium; add bell pepper and cook, stirring occasionally, until softened, about 5 minutes. (2) Stir in wine, vinegar (to taste) and sugar, and simmer, about 5 minutes. Stir in mustard, 1 1/2 c. cherries, and remaining 1/2 t. salt, and simmer 1 minute. Allow to cool slightly. (3) Reserve 1/4 c. of the mix to make the glaze for the duck preparation. (4) To finish the chutney, stir remaining cooked cherry mix with remaining 1 1/2 c. quartered cherries, herbs and golden raisins.

Wine pairing: Oregon Pinots, like Cardwell Hill Cellars Pinot Noir Estate 2007, pair beautifully with duck and Oregon cherries.

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40-CLOVE GARLIC CHICKEN

Executive chef Andrea Francillo, The Stinking Rose, San Francisco and Beverly Hills, Calif., www.thestinkingrose.com

Yield: 2-4 servings

1 large roasting chicken
2 T. olive oil
2 T. Christopher Ranch garlic, minced
1 sprig rosemary, chopped finely
Salt and freshly cracked black pepper, as needed
4 oz. butter
2 anchovies (optional)
1/2 c. canola oil
1 c. Christopher Ranch whole garlic cloves
1 c. red wine
1 shallot, quartered
40 Christopher Ranch garlic cloves, peeled and coarsely chopped
1 sprig rosemary, chopped
2 sprigs thyme, chopped
1 1/4 c. heavy cream
8 oz. unsalted butter
Roasted Christopher Ranch garlic cloves, for garnish

Method (1) With a sharp knife, cut chicken in half lengthwise, then split breast from thighs. Leave skin intact.

Remove any giblet parts that may have been secured in inner cavity, and discard. To make marinade, combine olive oil, minced garlic, rosemary, salt and pepper in a small bowl. Place chicken parts into a heavy, resealable plastic bag; pour marinade over chicken; seal bag. Work your hands over bag until liquid covers all chicken parts. Place bag in refrigerator 1-3 hours. (2) In a 3"-deep oven pan, add butter and anchovies; whisk. Add canola oil and whole garlic cloves. Bake at 300°F for 1 1/2 hours; let it cool. (3) To prepare sauce, combine wine, shallots, coarsely chopped garlic, rosemary and thyme in a heavy saucepan. Heat on high for 4-5 minutes or until mixture begins to bubble; reduce heat, stirring occasionally for 2-3 minutes. Slowly stir in cream. Over medium-low heat, reduce sauce by 1/3. Add butter in small chunks; stir to melt. Season with salt and pepper. Pass sauce through a fine mesh sieve. Cover, and set aside. (4) Preheat oven to 350°F. Arrange chicken parts in a

heavy baking dish, and place in oven. After 20 minutes, remove pan from oven, and rotate chicken parts, basting with pan juices; return to oven, and bake for another 20 minutes or until chicken is cooked through and skin is crackly and golden brown. (5) Arrange chicken on a serving platter. Pour warm sauce over chicken, and sprinkle with roasted garlic cloves. Serve immediately.

Wine pairing: This classic chicken preparation sings with the aromatic cassis and mocha flavors of **Chalk Hill Cabernet Sauvignon 2005 (California)**, a classic claret-styled Cabernet Sauvignon.

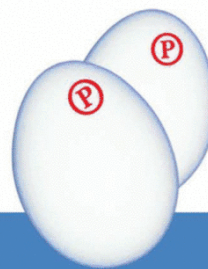
Chef Magazine's wine specialist Marlene Rossman says red wine can go well with chicken, turkey and duck. "Conventional wisdom pairs white wines and an occasional Pinot Noir with poultry, but these intensely flavored dishes need something that can really stand up to them."



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