

PROVENÇAL ROASTED CHICKEN WITH GRAPES

Yield: 8 portions

Ingredients	Amounts
Dried juniper berries	8 ea.
Bay leaves	4 ea.
Fennel seeds	1 tsp.
Black peppercorns	½ tsp.
Chicken thighs, small	16 ea.
Salt	as needed
Olive oil	2 Tbsp.
Rosemary sprigs, 6" long	16 ea.
Garlic cloves, trimmed	16 ea.
Shallots, small, peeled	16 ea.
Dry white wine	1 cup
Picholine olives, pitted	1 cup
Red grapes, clusters, small	1 lb.
Thyme sprigs	2 ea.

Method

1. Preheat the oven to 350°F.
2. Combine juniper berries, bay leaves, fennel seeds, and black peppercorns in a spice grinder and grind until powdered.
3. Coat chicken thighs with the spice mixture and season with salt.
4. Heat a large cast iron pan with a little olive oil and sear the chicken, skin side down, until the skin is browned and crisp, about 5 to 8 minutes. Remove chicken from the pan. Degrease pan.
5. Skewer each chicken thigh with a rosemary skewer.
6. Add garlic and shallots to the pan and sauté over medium heat until lightly browned, about 5 minutes.
7. Add wine, olives, grapes, and thyme sprigs to the pan and return the chicken back to the pan.
8. Roast for 30 minutes at 350°F until chicken reads 165°F.