

Rosemary Orange Glazed Chicken

Serves 4

Marinade

Grated zest & juice of 1 orange

4 garlic cloves, minced

2 tablespoons olive oil

1 tablespoon white balsamic vinegar

1 tablespoon finely chopped fresh rosemary

Salt & freshly ground black pepper

One 4-pound chicken, cut into serving pieces

2 yams, peeled and cut into 1-inch dice

1 leek, white & green parts only, finely chopped

Grated zest & juice of 1 orange

3 tablespoons Reserve Pinot Gris

1 tablespoon finely chopped rosemary, plus

rosemary springs for garnish

1. To make the marinade: In a small bowl, combine ingredients and mix until blended. Taste for seasoning. Place the chicken in lock-top plastic bag and pour in the marinade, turning to coat the chicken. Make sure the marinade is evenly distributed, seal the bag, and refrigerate for 30 minutes to 4 hours.

2. Preheat oven to 425 F. Place the chicken, with the marinade, in a large shallow roasting pan. Place the yams and leeks around the chicken, stirring to coat them in the marinade.

3. Roast the chicken for 1 hour to 1 hour and 10 minutes, or until it is cooked through (no pinkness remaining and the skin is brown and crispy). Transfer to a serving platter.

Note: Cover with foil to keep warm.

4. To finish the sauce, place the roasting pan over medium-high heat. Add the orange zest, juice, wine and chopped rosemary and reduce the sauce, stirring for about 2 minutes, until slightly thickened. Taste for seasoning.

5. Pour the sauce over the chicken, spoon the yams and leeks around, and garnish with rosemary sprigs. **Serve immediately with Reserve Pinot Gris.**