

# IMPRESSIVE PAIRINGS



*Dave Larocque,*  
resident wine expert

## POULTRY

### GRILLED TANDOORI CHICKEN

*This hearty dish is teeming with flavour. The fresh herbs add lightness to the spicy tones of the sauce.*

#### INGREDIENTS:

- |                              |                                      |
|------------------------------|--------------------------------------|
| ¼ cup chopped fresh cilantro | ½ cup plain yogurt (not Greek)       |
| ¼ cup chopped fresh parsley  | 1/8 cup fresh lemon juice            |
| 2 medium size garlic cloves  | 4 chicken breasts, skin-on with bone |
| 1 ½ tsp. ground cumin        | 1 cup Jasmine rice                   |
| 1 ½ tsp. sweet paprika       | ¼ cup pine nuts, toasted             |
| 1 ½ tsp. coarse kosher salt  | ½ ripe mango cubed (optional)        |
| ¼ tsp. cayenne pepper        |                                      |
| ¼ cup olive oil              |                                      |

#### METHOD:

Preheat barbecue to medium-heat.

Puree first 7 ingredients in food processor. With machine running, gradually add oil through feed tube and process until blended. Transfer 1/8 cup herb mixture to small bowl; reserve. Add yogurt and lemon juice to remaining mixture in food processor and blend.

Place chicken in a large glass baking dish. Pour yogurt mixture over chicken; turn to coat. Cover and refrigerate 1 hour.

Place chicken, on prepared barbecue, skin side down. Cover and grill until chicken is cooked through, turning every 5 minutes, about 30 minutes total.

Meanwhile, combine rice, water (volume as per package direction) and reserved 1/8 cup herb mixture. Bring to boil. Reduce heat to low, cover and simmer until tender. Remove from heat; let stand, covered for 5 minutes. Fold in pine nuts, and cubed mango if using.

Serves 4 people



### WINE SELECTION: OFF-DRY GEWÜRZTRAMINER

The touch of sweetness in the wine softens the spice of the food. The flavour notes of the Gewürztraminer are a perfect complement to the spicy essence of the Tandoori. Chill the Gewürztraminer for about 2 hours (10 to 12°C).