



CHERRY BALSAMIC CHICKEN SKEWERS PAIRED WITH 2019 TESORO CALIFORNIA

INGREDIENTS

½ cup water
½ cup sugar
1 tsp dried thyme
Pinch of salt
1 tbsp lemon or lime juice
1 tbsp cornstarch
5-6 pieces of boneless skinless chicken thighs
Skewers
4 cloves of garlic
2 shallots
1 cup mushrooms
3 tbsp olive oil
¼ cup chicken broth
¼ cup balsamic vinegar
Salt and pepper, to taste

Dare to Pair!

This slightly more delicate vintage of Tesoro holds a round body with upfront bright cherry notes and subtle floral undertones from the abundance of Sangiovese dominant in this blend. With just enough Cabernet and Syrah to offer tannic grip and spice lift, this wine pairs wonderfully with more medium protein-based dishes like chicken while the cherry and balsamic vinegar glaze help tone the acidity while emphasizing the juicy fruit notes in this beautiful wine.

INSTRUCTIONS

Pat chicken thighs dry with a paper towel, skewer the chicken, sprinkle with salt and pepper and put in the refrigerator. If your cherries have pits, remove them prior to the next step.

In a medium sauce pan, add sugar, fresh cherries, and water. Allow this to come to a boil and add thyme. Reduce heat and simmer for 10 minutes. In a small bowl, whisk together corn starch and lemon juice. Stir cornstarch and lemon into cherry mixture, bring to a boil again, and set aside to cool and thicken.

Preheat the oven to 400 degrees F.

In a skillet/pan, add olive oil and sear chicken thighs on both sides until brown (about 3-5 minutes). Remove the chicken from the pan and add in garlic and shallots and cook for 3 minutes (add more oil to the pan if needed). Add in mushrooms and cook until they begin to soften. Stir in balsamic vinegar, chicken broth, and the cherry sauce and cook until sauce thickens.

Add chicken to an oven safe container and cover the chicken completely in the cherry balsamic sauce.

Bake for 15 minutes and serve.