

Official  
VIRGINIA  
WINE LOVER™

RECIPE OF THE MONTH  
APRIL 2017



**APRICOT CHICKEN & SNOW PEAS**

Recipe from James River Cellars

*Serve with James River Cellars Viognier*

Package of boneless, skinless chicken thighs. Add salt and pepper to each side. Sear in medium-large skillet pan with small amount of olive oil and sesame oil. Once nicely browned, but definitely NOT cooked through, add sauce.

Sauce ingredients: Mix Gewurztraminer (or another dry white wine), sesame oil, garlic, ginger, apricot jam, orange sauce and soy sauce (all in varying degrees depending on your taste preferences).

Roll chicken in the sauce, cover, and roast in 200 degree oven for 2 hours. (If pressed for time, leave skillet on stove top at medium heat for about 45 minutes or until the chicken thighs are cooked through.)

Add half small package of snow peas (or substitute sugar snap peas) and allow time to cook in the sauce. Just before serving, add a few tablespoons of sauce with a little bit of cornstarch to make a slurry and add into the sauce to thicken the mixture. *(Make sure to add the cornstarch to a small amount of liquid rather than adding directly to the pan to prevent lumps.)*

Serve chicken over cooked egg noodles (or brown rice, if you prefer).

*Recipe from "From the Bottom of a Wine Bottle" by Alison Althouse.*