



Plum Berry BBQ Chicken Quarters

PAIRED WITH LA POSTA ARMANDO BONARDA



The juicy fresh raspberry and savory flavors of this wine make it a natural to pair with lip-smacking BBQ chicken, especially with the surprising cinnamon addition to the sauce!

INGREDIENTS

- 1 tbsp. olive oil
- 1 small yellow onion, *chopped*
- 1 tbsp. grated fresh ginger
- 1 lb. black plums, *pitted and coarsely chopped*
- ½ cup raspberry jam
- 2 tbsp. balsamic vinegar
- 1 tbsp. Dijon mustard
- 1 tsp. ground cinnamon
- Freshly cracked black pepper & sea salt, *to taste*
- 3 lbs. skin-on chicken leg quarters (*thighs and drumsticks*)

For the sauce, heat olive oil in a heavy saucepan over medium heat. Cook onion until softened, about 5 min. Stir in remaining ingredients and simmer, uncovered, stirring more frequently toward end of cooking, until plums fall apart and sauce is thickened, about 30 minutes. Add a little water if sauce becomes too thick. Cool and puree in a blender or food processor.

Rinse and pat dry chicken leg quarters. Preheat a grill to medium high (350°). Grill leg quarters, turning frequently, until cooked through (170°). Brush with sauce at the end of cooking time on both sides and cook until nicely caramelized.

Serve with La Posta Armando Bonarda



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VINE CONNECTIONS