



Grilled Chicken Provençal

Difficulty: Easy

Wine Pairing: 2005 Chateau La Canorgue Rouge

Servings: 4

Ingredients for the Chicken Marinade

4-5 lb	Gunthorp Farms whole chicken, back removed and butterflied
1 tablespoon	Kosher salt
2 teaspoons	Black pepper, freshly ground
3 each	Lemons, zested and juiced
1 cup	Olive oil
7 cloves	Garlic, sliced
¾ cup	Whole grain mustard
3 tablespoons	Herb de Provence
¼ cup	Red wine vinegar

Ingredients for the Sauce

16 ounces	Chicken stock
3 tablespoons	All purpose flour, sifted
3 tablespoons	Butter
2 clove	Garlic, sliced
1 each	Lemon, cut in half
½ cup	Picholine olives, pitted and quartered
1 teaspoon	Rosemary

Method of Preparation for the Marinade:

1. Combine all the ingredients except for the chicken
2. In a shallow dish, lay out the chicken and cover with the marinade.
3. Marinade in the refrigerator for 6 hours.
4. Remove from marinade and discard the marinade.
5. Remove any excess marinade from chicken using a clean towel.
6. Allow the chicken to come up to room temperature (approx. one hour).

Method of Preparation for the Sauce:

1. In a heavy bottom sauce pan, heat the butter over medium high heat until it froths.
2. Add the garlic and sauté until tender.
3. Quickly add the olives and toss to coat in butter and garlic.
4. Lower the heat and add the flour, stirring constantly until all lumps are dissolved.
5. Heat until the mixture takes on the texture of wet sand.
6. Slowly add stock to the sauce one cup at a time. Then return the sauce to a strong simmer until lightly thickened.
7. Season with salt, pepper, and a good squeeze of the lemon.

Method of Preparation for Grilling the Chicken:

1. Preheat your grill to cook using the indirect grilling method:
 - a. Gas Grill: Turn your center burners off and turn the outside burners on medium high. Place chicken over burners that are turned off.
 - b. Charcoal Grill: Start charcoal as you would normally. Spread the charcoal out so that it forms a volcano shape with no charcoal in the center. Grill chicken over the area with no charcoal.
2. Grill the chicken skin side down.
3. Close lid and grill/roast until the chicken's internal temperature reaches 160 degrees F.
4. Serve with a crusty baguette.