



SOUTH DOMINION VINEYARD

Souris paired with Moroccan Chicken Tagine

Souris Wine Notes:

A medium-bodied, off-dry white with citrus, pear, peach notes, & a hint of honeysuckle. Crisp and refreshing, pairs well with seafood, creamy sauces, chicken, & Asian dishes.

Pairing Recipe:

Moroccan Chicken Tagine

Instructions:

Ingredients:

- Spices & aromatics: 1 tsp paprika, 1 tsp cumin, ¼ tsp cayenne, ½ tsp ginger, ½ tsp coriander, ¼ tsp cinnamon, 5 garlic cloves (minced), 1 lemon
- Chicken: 8 bone-in, skin-on thighs (~4 lbs), trimmed; salt & pepper
- Veggies & aromatics: 1 large onion (¼-in slices), 2 large/3 medium carrots (½-in coins)
- Other: 1 tbsp olive oil, 2 tbsp flour, 1¾ cups chicken broth, 2 tbsp honey, ½ cup pitted Greek cracked green olives, 2 tbsp chopped fresh cilantro

1. Mix spices in a small bowl. Zest lemon; combine 1 tsp zest + 1 garlic clove, set aside.
2. Season chicken with 2 tsp salt, ½ tsp pepper. Heat oil in Dutch oven, brown chicken 5 min skin-side down, 4 min flip. Peel skin, discard; keep 1 tbsp fat.
3. Reduce heat to medium. Cook onion 5-7 min. Add remaining garlic 30 sec, then spices + flour 30 sec.
4. Stir in broth, honey, remaining zest, ¼ tsp salt; return chicken and juices, cover, simmer 10 min.
5. Add carrots, cover, simmer 10 min until chicken is cooked and carrots tender-crisp.
6. Stir in olives, reserved lemon-garlic, cilantro, 1 tbsp lemon juice; adjust seasoning. Serve with couscous.