

# Matthews

---

## GRILLED CHICKEN WITH CABERNET FRANC BARBEQUE SAUCE AND SWEET POTATO SALAD

SERVES: 6-8

PAIRS WITH: 2019 Matthews Reserve Cabernet Franc

---

### INGREDIENTS

#### INGREDIENTS FOR SAUCE:

- (1) 5.5 ounce can of tomato paste
- ½ cup unsweetened apple sauce
- ½ cup honey
- ½ cup red wine vinegar
- ½ cup Matthews 2019 Reserve Cabernet Franc
- ¼ cup dark molasses
- ½ tsp smoked paprika
- ½ tsp dry mustard powder
- 1 Tbl onion powder
- 1 tsp garlic powder
- 1 tsp kosher salt
- ¼ tsp ground allspice

#### INGREDIENTS FOR CHICKEN:

- 2 lbs boneless, skinless chicken thighs
- 1 Tbl Kosher salt
- 2 tsp fresh ground black pepper

#### INGREDIENTS FOR POTATO SALAD:

- ¼ cup pickle relish
- 2 Tbl whole grain mustard
- 1 Tbl honey
- 2 stalks celery, diced
- Zest and juice of one lemon
- ½ small red onion, finely chopped
- Kosher salt and fresh ground black pepper to taste
- 2 lbs garnet sweet potatoes, peeled and diced into 1-inch cubes
- ¼ cup white wine vinegar
- ½ cup mayonnaise
- 2 Tbl flat leaf parsley, finely chopped
- 2 Tbl chives, finely sliced

## METHOD

### METHOD FOR THE SAUCE:

- Combine all the ingredients into a large sauce pot and place over medium high heat. Bring to a boil, then reduce and let simmer for 15 minutes. Taste and adjust seasoning.
- Allow to cool and store in a tight sealing jar in the refrigerator until ready to use.

### METHOD FOR THE SALAD:

- In a large bowl, mix the first six ingredients until well combined. Season with salt and pepper and allow to sit while you cook the sweet potatoes.
- Place the diced potatoes into a large pot with enough cold water to cover the potatoes by one inch. Season the water with a generous amount of kosher salt. Bring to a boil over medium high heat. Reduce to a simmer and allow to cook until the potatoes are tender. This should take about 10 minutes.
- Drain the potatoes and return to the pot. Add the vinegar to the still hot potatoes and toss gently until combined.
- Add the mayonnaise and the mixture of the first six ingredients to the potatoes and mix until evenly coated.
- Garnish with parsley and chives.
- The salad can be served warm right out of the pot or cold.

### METHOD FOR THE CHICKEN:

- Heat a grill to a high heat on one side and low heat on the other.
- Season the chicken thighs generously with salt and fresh ground pepper.
- Grill the chicken over direct high heat for 4 minutes on the first side. Flip and allow to cook over the direct heat for 4 minutes. Move the chicken to the low heat side of the grill and brush with the Cabernet Franc barbeque sauce and cook for 2 minutes. Flip the chicken and brush the other side with the sauce and allow to cook for 2 more minutes.
- Once the chicken is done, remove from the grill and brush with more sauce. Allow the chicken to rest for 5 minutes, then serve with the potato salad.

*Bon Appetit,*

*Chef Matthew Lederman*