

Wine Pairing: Asian Chicken with Ginger and Scallion Sauce

The Asian flavors and ginger spice of this favorite Haas family dish are natural complements to the Esprit de Beaucastel Blanc's honey, nut and mineral flavors. Enjoy!

Serves 2 as a main course or 4 as an appetizer.

Ingredients

- 1 whole chicken (3 pounds)
- 2 tsp sesame oil
- 4 tbsp peanut or vegetable oil
- 3/8 cup finely shredded fresh ginger
- 4 scallions, green part included, trimmed and cut into 4-inch lengths, then cut into fine strips
- 3 tbsp light soy sauce
- 1 tsp sugar
- 1 1/2 tbsp dry sherry

- ⑥ Place the chicken in a large pot and add water to cover. Bring to a boil and simmer about 30 minutes. Turn off the heat and let the chicken stand in the cooking liquid until just warm (about 2 hours). Drain and save broth for another use.
- ⑥ Cut the chicken into serving pieces, then chop into bite-sized morsels and drizzle with sesame oil. Arrange chicken pieces neatly on a platter.

- ⑥ Heat the peanut or vegetable oil in a saucepan. When hot, add the ginger and scallions. Cook about 45 seconds.
- ⑥ Scoop the ginger and scallions out of the oil with a slotted spoon, and scatter them over the chicken.
- ⑥ Add the remaining ingredients to the oil. Bring to a boil, cook for 15 seconds and pour over the chicken.
- ⑥ Serve warm or at room temperature.

