

Wine Pairing: Chicken with Forty Cloves of Garlic

A traditional Provençal dish. The garlic and fennel require a wine that is both rich and aromatic, and the *Clos Blanc* or *Esprit de Beaucastel Blanc* make perfect complements.

Serves 4-6.

Ingredients:

1 whole chicken, in pieces (about 4 lbs)
6 tbsp. olive oil
40 cloves of garlic, unpeeled
1 head fennel, cut into slices
1 sprig fresh tarragon
2 sprigs thyme
1 tsp sea salt
ground black pepper
1/4 cup brandy

🌿 Mix olive oil, garlic cloves, fennel slices, and herbs in large mixing bowl.

🌿 Add chicken pieces, and toss so that chicken is completely coated with oil. Cover with brandy and add salt and pepper over the top.

🌿 Transfer entire mixture into a heavy casserole dish with tight-fitting lid, making sure chicken pieces are tightly packed.

🌿 Cover, and cook for 1 hour at 375°.