

Chicken and Wild Mushroom Ragout with Dusted Valley 2014 Cabernet Franc Serves 6

Fresh sage and mushrooms taste like fall to me. This is a quick recipe that resembles an all-day simmer. I've paired it with polenta but it would be wonderful with, Israeli couscous, risotto or mashed potatoes. The ragout has a splash of Dusted Valley's 2014 Cabernet Franc, so of course a glass or two with dinner will be the perfect match.

2 pounds boneless skinless chicken thighs cut into 2" pieces
1 teaspoon Savor
1/4 cup flour
2 tablespoons unsalted butter
2 tablespoon olive oil
1 pound assorted sliced mushrooms, I used cremini, Alba and maitake,
1 Walla Walla onion, diced
2 cloves garlic, minced
2/3 cups Dusted Valley Cab Franc
2 cups low sodium chicken stock
1 tablespoon chopped fresh sage, plus whole leaves for garnish
1 teaspoon chopped fresh thyme



Place the chicken on a plate (I use a pie plate) and season with the Savor and toss with about half of the flour.

Heat a large Dutch oven over medium high heat with the butter and oil. When the butter is melted and the pan is hot add the chicken and brown on all sides, about 8 minutes. Remove the chicken and place back on the plate.

Reduce the heat to medium and add the mushrooms and onion. Cook for about 5 minutes, scraping up the fond as the mushrooms release their juices. Stir in the garlic and remaining flour and cook for another minute.

Add the wine and chicken stock and bring to a boil. Add the chicken and any accumulated juices to the pan along with the herbs.

Reduce the heat to low, cover the pot and cook for 15 minutes. Uncover the pot and cook for about 15 minutes more. Taste for seasoning and add more Savor if desired.

For the garnish, heat a little oil in a small sauté pan and add the sage leaves (they may pop and sputter). Fry, turning until they just begin to get a little brown. Remove the leaves from pan onto a paper towel lined plate and sprinkle with a flake salt.